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# MEAT BUYER'S GUIDE TO

## STANDARDIZED MEAT CUTS

THIS IS A PROJECT OF  
**NATIONAL ASSOCIATION  
OF  
HOTEL AND RESTAURANT  
MEAT PURVEYORS**

230740

# MEAT BUYER'S — GUIDE — TO STANDARDIZED MEAT CUTS



PREPARED BY  
NATIONAL ASSOCIATION  
OF  
HOTEL AND RESTAURANT  
MEAT PURVEYORS

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*Office of the Secretary*  
100 WEST MONROE STREET  
CHICAGO 3, ILLINOIS

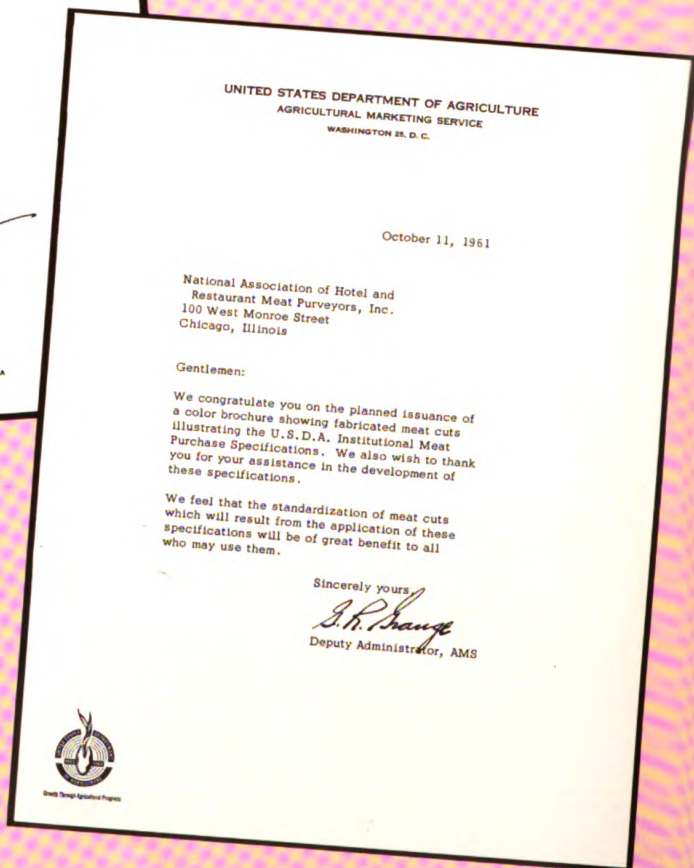
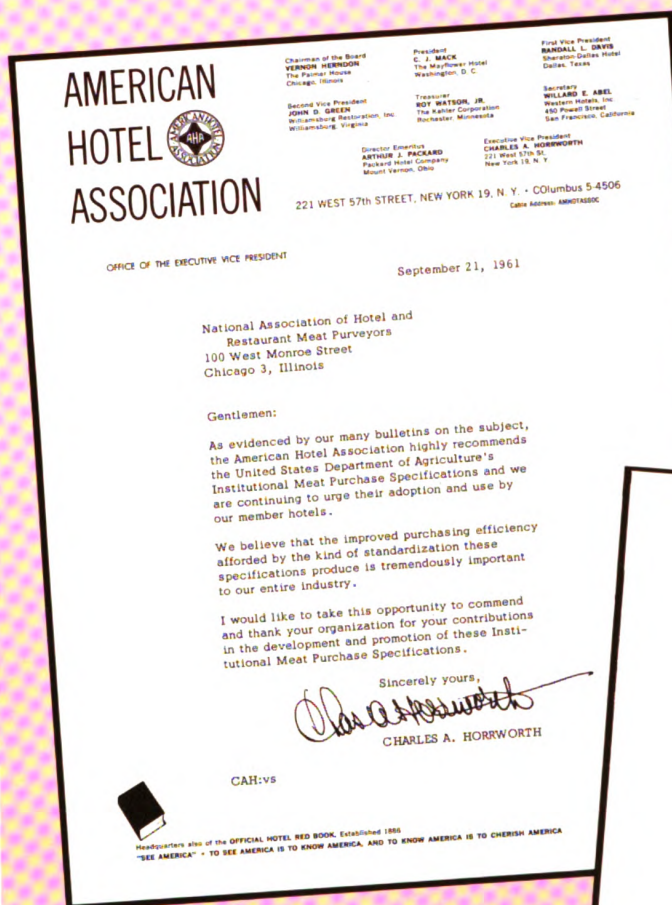
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DECEMBER, 1961

LITHO U.S.A.

# LETTERS OF ENDORSEMENT

230740



# P r e f a c e

*T*he National Association of Hotel and Restaurant Meat Purveyors proudly presents this brochure of standardized meat cuts to the food service industry. The completion of this handbook comes after four years of sustained effort, which included consultations with representatives of the several segments of the food service industry and the United States Department of Agriculture.

The cuts of meat generally purchased by purveyors of meals are known by dissimilar names in the various parts of the nation. Likewise, cuts known by the same names in the various parts of the nation are not always prepared in the same manner. This has led to confusion and misunderstanding. It is the intent of this work to aid buyers of meat cuts through the adoption of a uniform nomenclature, and by a careful and complete description of each cut, supplemented by color photographs, to obviate this confusion and misunderstanding.

Product standardization is motivated by high moral principles, and in the realm of economics is justified in that it enables competition to be engaged in on an equitable basis. The widespread use of the brochure will make it possible for those in the food service industry (as well as their meat purveyors), in all geographical areas of our nation, to readily identify meat cuts by use of this pictorial guide. From an educational standpoint, buyers will become fully cognizant of the various meat cuts in general use in the food service industry and will know precisely what form each cut should have, how it is measured, and what it includes or excludes. Desired variations will be more easily prescribed.

Many members of the National Association of Hotel and Restaurant Meat Purveyors have given freely of their time and knowledge to bring this work to a successful conclusion. As a matter of historical recognition, it is fitting and proper that the men who comprised the Meat Cuts Standardization Committee be congratulated for their contribution to this important effort.

Special thanks are hereby given to James Constantine, Standardization Branch, Live Stock Division, Agricultural Marketing Service, United States Department of Agriculture. We acknowledge with gratitude his cooperation.

This brochure is respectfully dedicated to the food service industry which it is our privilege to serve. It further represents a monumental step forward in the cordial relationship between the NAHRMP and the associations representing those whom we service.

We are confident that the food service industry will accept this "Meat Buyers' Guide" with the same sincerity and enthusiasm that prompted its development.

# LETTERS OF ENDORSEMENT



AMERICAN STEAMSHIP PURCHASING AGENTS GROUP  
AFFILIATED WITH PURCHASING AGENTS ASSN. OF NEW YORK  
120 BROADWAY · NEW YORK 5, N. Y.  
WORTH 2-5269

September 15, 1961

National Association of Hotel and  
Restaurant Meat Purveyors  
100 West Monroe Street  
Chicago 3, Illinois

Gentlemen:

This Group endorses and applauds the standardization of meat preparation in accordance with the Institutional Meat Purchase Specifications issued by the U. S. Department of Agriculture.

Your Association is to be commended for the effort it expended through the years in aiding the development of this program and in urging its adoption.

We feel standardization under these specifications should effect savings for both buyer and seller.

Very truly yours,

AMERICAN STEAMSHIP  
PURCHASING AGENTS GROUP

*A. J. Gartland*  
A. J. Gartland  
Chairman



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P. CRUTY  
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September 27, 1961

National Association of Hotel and  
Restaurant Meat Purveyors  
100 West Monroe Street  
Chicago 3, Illinois

Gentlemen:

On behalf of our Association, with the approval of our President and members of the Executive Committee, we wish to thank you for your efforts in producing a brochure with the new IMPS.

We have been using these specifications since their inception and genuinely endorse and recommend them to all our members.

The uniformity provided for in these standards we know will be of great value to all of us.

Sincerely,

*Wm. H. Brady*  
Wm. H. Brady  
Executive Committee

WHB:pae

# LETTER OF ENDORSEMENT

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1530 Lake Shore Drive, Chicago 10, Illinois

## National Restaurant Association

1530 LAKE SHORE DRIVE • CHICAGO 10, ILLINOIS • TELEPHONE SUPERIOR 7-2885

April 10, 1962

National Association of Hotel  
and Restaurant Meat Purveyors  
100 West Monroe Street  
Chicago 3, Illinois

Gentlemen:

The National Restaurant Association has long felt the need for a handy reference manual which would simplify the restaurant operator's task of purchasing meats.

This guide, which standardizes the terminology and description of various cuts of meat and graphically presents each primal or fabricated cut, should greatly aid the food service operator in identifying his needs. It also assures that he and the meat purveyor will be talking the same language. Since meat is a key menu item and usually the most costly, this manual constitutes guidance of immeasurable value.

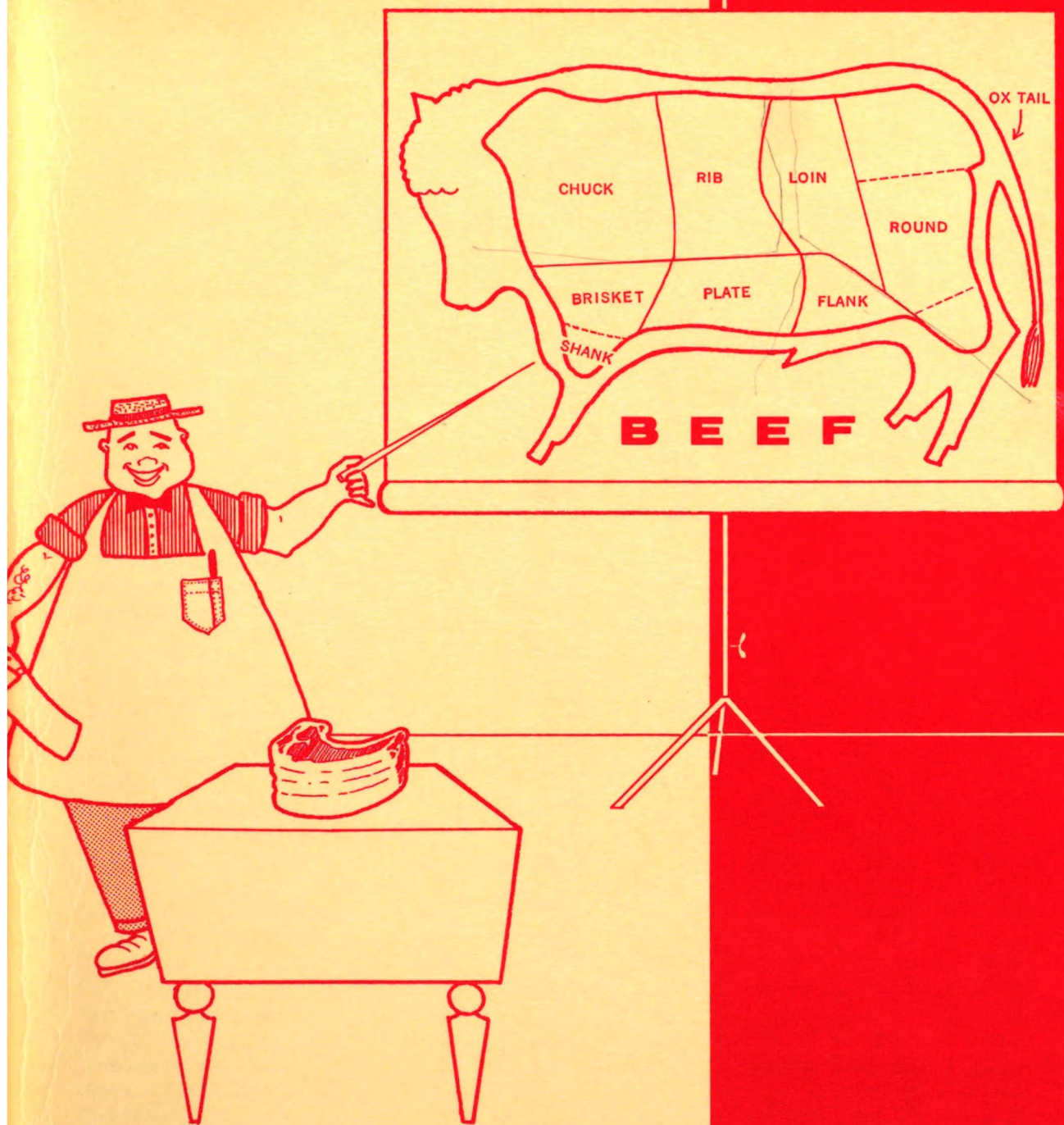
Accordingly, we believe the Meat Buyers Guide to be a valuable and indispensable tool for commercial and institutional food service operations. Its use should result in more effective buying and genuine savings in both time and money.

Sincerely,

Ralph B. Smith  
President







Quality *Beef* is bright red in color  
and the flesh is firm,  
fine grained and well marbled.



# BEEF INDEX

## PRODUCTS AND WEIGHT RANGE TABLE

AVERAGE WEIGHT RANGE FOR  
CARCASSES, PRIMAL AND FABRICATED FOREQUARTER CUTS

Item No.	Product	Page No.	Range 1 Pounds	Range 2 Pounds	Range 3 Pounds	Range 4 Pounds	Range 5 Pounds
00	Carcass .....	8	450-550	550-650	650-750	750-900	900-up
01	Side .....	8	225-275	275-325	325-375	375-450	450-up
02	Forequarter .....	8	117-143	143-169	169-195	195-234	234-up
03	Rib, Primal .....	8	20-23	23-29	29-34	34-40	40-up
04	Rib, Oven-Prepared, <i>Regular</i> .....	10	18-20	20-25	25-30	30-35	35-up
05	Rib, Oven-Prepared, <i>Regular (Bnls.)</i> .....	10	15-17	17-22	22-26	26-30	30-up
06	Rib, Oven-Prepared, <i>Regular (Bnd., Rolled, Tied)</i> .....	10	15-17	17-22	22-26	26-30	30-up
07	Rib, Oven-Prepared, <i>Short Cut</i> .....	12	15-17	17-22	22-26	26-30	30-up
08	Rib, Oven-Prepared, <i>Short Cut (Bnd., Tied)</i> .....	12	12-15	15-19	19-23	23-27	27-up
09	Roast Ready Rib .....	14	14-16	16-21	21-24	24-28	28-up
10	Roast Ready Rib, <i>(Bnls., Tied)</i> .....	14	10-11	11-14	14-17	17-20	20-up
11	Spencer Roll .....	16	13-15	15-19	19-23	23-27	27-up
12	Rib-Eye Roll .....	16	7-8	8-10	10-11	11-13	13-up
13	Square-Cut Chuck .....	16	54-66	66-78	78-90	90-108	108-up
14	Shoulder Clod .....	18	9-11	11-14	14-16	16-17	17-up
15	Square-Cut, Chuck, <i>Bnls. (Clod In)</i> .....	18	42-51	51-60	60-69	69-83	83-up
16	Square-Cut Chuck, <i>Bnls. (Clod Out)</i> .....	18	32-39	39-46	46-54	54-66	66-up
17	Foreshank .....	18	9-11	11-13	13-15	15-18	18-up
18	Brisket .....	18	14-17	17-20	20-23	23-27	27-up
19	Brisket, <i>Bnls. (Deckle On)</i> .....	20	9-11	11-13	13-15	15-18	18-up
20	Brisket, <i>Bnls. (Deckle Off)</i> .....	20	8-10	10-11	11-13	13-15	15-up
21	Short Plate .....	20	12-15	15-18	18-21	21-25	25-up
22	Full Plate, <i>Bnls.</i> .....	20	18-23	23-27	27-31	31-37	37-up
23	Short Ribs, <i>Trimmed</i> .....	20	5-6	6-7	7-8	8-9	9-up
24	Corner Piece .....	20	5-6	6-7	7-8	8-9	9-up
25	Armbone Chuck .....	22	63-77	77-91	91-105	105-126	126-up
26	Armbone Chuck, <i>Bnls. (Clod In)</i> .....	22	51-62	62-73	73-85	85-100	100-up
27	Cross-Cut Chuck .....	22	77-94	94-111	111-128	128-154	154-up
28	Cross-Cut Chuck, <i>Bnls. (Clod In)</i> .....	22	62-75	75-89	89-102	102-123	123-up
29	Cross-Cut Chuck ( <i>Diced</i> ) .....	22		Amount As Specified			
30	Cross-Cut Chuck ( <i>Diced</i> ), <i>Chili Beef</i> .....	22		Amount As Specified			
31	Cross-Cut Chuck ( <i>Ground</i> ) .....	23		Amount As Specified			
32	Triangle .....	23	95-116	116-137	137-158	158-189	189-up
33	Triangle, <i>Bnls. (Clod In)</i> .....	23	70-86	86-101	101-117	117-140	140-up
34	Beef Bones .....	23		Amount As Specified			
35	Diced Beef .....	23		Amount As Specified			
36	Ground Beef ( <i>Regular</i> ) .....	25		Amount As Specified			
37	Ground Beef ( <i>Special</i> ) .....	25		Amount As Specified			

All numbers shown on subsequent pages are to be construed as item numbers.

# BEEF INDEX

## PRODUCTS AND WEIGHT RANGE TABLE

AVERAGE WEIGHT RANGE FOR  
CARCASSES, PRIMAL AND FABRICATED HINDQUARTER CUTS

Item No.	Product	Page No.	Range 1 Pounds	Range 2 Pounds	Range 3 Pounds	Range 4 Pounds	Range 5 Pounds
100	Carcass .....	8	450-550	550-650	650-750	750-900	900-1000
155	Hindquarter .....	26	108-132	132-156	156-180	180-216	216-240
156	Hindquarter, <i>Trimmed</i> .....	26	92-112	112-133	133-153	153-184	184-216
157	Sirloin Round, <i>Trimmed</i> .....	26	74-90	90-107	107-123	123-148	148-174
158	Round ( <i>Rump and Shank On</i> ) <i>Primal</i> .....	26	54-66	66-78	78-90	90-108	108-126
159	Round, <i>Primal (Rump and Shank On) 3-Way Bnls.</i> .....	26	43-53	53-62	62-72	72-86	86-100
160	Round, ( <i>Rump On-Shank Off</i> ) .....	28	38-46	46-56	56-63	63-76	76-90
161	Round, ( <i>Rump On-Shank Off</i> ) <i>Bnls.</i> .....	28	33-42	42-48	48-56	56-67	67-78
162	Round, ( <i>Rump On-Shank Off</i> ) <i>Boned, Rolled, Tied</i> .....	30	33-42	42-48	48-56	56-67	67-78
163	Round, ( <i>Rump On-Shank Off</i> ) <i>3-Way Bnls.</i> .....	30	32-41	41-46	46-54	54-65	65-76
164	Round, ( <i>Rump and Shank Off</i> ) .....	30	38-46	46-55	55-63	63-76	76-90
165	Round, ( <i>Rump and Shank Off</i> ) <i>Bnls.</i> .....	30	30-36	36-42	42-50	50-59	59-70
166	Round ( <i>Rump and Shank Off</i> ) <i>Boned, Rolled, Tied</i> .....	32	30-36	36-42	42-50	50-59	59-70
167	Knuckle .....	32	7-8	8-10	10-11	11-13	13-15
168	Inside .....	32	14-17	17-20	20-23	23-28	28-32
169	Outside .....	34	9-11	11-13	13-15	15-18	18-20
170	Gooseneck Round <i>Bnls.</i> .....	34	16-20	20-23	23-27	27-32	32-37
171	Round ( <i>New York Style</i> ) .....	34	43-52	52-62	62-71	71-85	85-100
172	Loin, <i>Full-Trimmed</i> .....	36	38-47	47-55	55-64	64-77	77-90
173	Short Loin <i>Regular</i> .....	38	18-22	22-26	26-30	30-36	36-42
174	Short Loin ( <i>Diamond Bone Cut</i> ) .....	38	19-24	24-28	28-32	32-39	39-46
175	Strip Loin, <i>Bone-In (Regular)</i> .....	38	14-17	17-20	20-23	23-27	27-32
176	Strip Loin, <i>Bnls. (Regular)</i> .....	40	12-14	14-17	17-19	19-22	22-26
177	Strip Loin, <i>Bone-In (Intermediate)</i> .....	40	13-16	16-18	18-21	21-26	26-32
178	Strip Loin, <i>Bnls. (Intermediate)</i> .....	40	11-13	13-15	15-17	17-21	21-26
179	Strip Loin, <i>Bone-In (Short Cut)</i> .....	42	11-14	14-16	16-19	19-22	22-26
180	Strip Loin, <i>Bnls. (Short Cut)</i> .....	42	9-11	11-13	13-15	15-18	18-20
181	Sirloin ( <i>Loin End</i> ) .....	42	19-23	23-27	27-31	31-38	38-46
182	Sirloin Butt ( <i>Bnls.</i> ) <i>Regular</i> .....	44	13-16	16-18	18-21	21-26	26-32
183	Sirloin Butt ( <i>Bnls.</i> ) <i>Trimmed</i> .....	44	12-14	14-16	16-19	19-23	23-28
184	Top Sirloin Butt ( <i>Bnls.</i> ) .....	44	8-9	9-10	10-12	12-15	15-18
185	Bottom Sirloin Butt ( <i>Bnls.</i> ) <i>Regular</i> .....	46	5-7	7-8	8-9	9-10	10-12
186	Bottom Sirloin ( <i>Bnls.</i> ) <i>Trimmed</i> .....	46	4-6	6-7	7-8	8-9	9-10
187	Full Hip .....	46	30-37	37-44	44-50	50-60	60-70
188	Short Hip .....	46	20-24	24-29	29-33	33-39	39-46
189	Full Tenderloin, <i>Regular</i> .....	48	5-6	6-7	7-8	8-9	9-10
190	Full Tenderloin, ( <i>Special</i> ) .....	48	3-5	5-6	6-7	7-8	8-10
191	Butt <i>Tenderloin</i> .....	50	1½-2½	2½-3	3-3½	3½-4	4-4½
192	Short Tenderloin .....	50	2½-3	3-3½	3½-4	4-4½	4½-5
193	Flank Steak .....	50	1-2	2-2½	2½-3	3-3½	3½-4

All numbers shown on subsequent pages are to be construed as item numbers.

# **SPECIFICATIONS**

## **CLASSIFICATION**

Beef items covered by these specifications must be of the following kinds, (grades, types, weight ranges, and states of refrigeration;) as specified herein.

### **GRADE**

#### **To Be Specified By Purchaser**

U. S. Prime	U. S. Good	U. S. Commercial	U. S. Cutter
U. S. Choice	U. S. Standard	U. S. Utility	U. S. Canner

### **DIVISION OF GRADE**

#### **To Be Specified By Purchaser**

The official standards are so written that the purchaser may differentiate between the upper half or lower half of each U. S. grade. If the upper half or lower half is desired it must be so specified, otherwise the full range of the grade is acceptable.

### **WEIGHT RANGE**

#### **To Be Specified By Purchaser**

Range 1, 2, 3, 4, or 5, or any combination of ranges, or actual weight range in pounds (10/12 lbs., 20/24 lbs., etc.).

### **STATE OF REFRIGERATION**

#### **To Be Specified By Purchaser**

**A. Chilled                      B. Frozen**

### **FAT LIMITATIONS - WHOLESALE AND FABRICATED CUTS:**

#### **To Be Specified By Purchaser**

For all wholesale and fabricated beef products, except those for which definite fat limitations are indicated in the detailed specifications, the purchaser must specify one of the following maximum average surface fat thickness limitations:

### **AVERAGE THICKNESS**

1 Inch (1 1/4 Inches maximum at any point except for seam fat)  
3/4 Inch (1 Inch maximum at any point except for seam fat)  
1/2 Inch (3/4 Inch maximum at any point except for seam fat)

Defatting must be done by smoothly removing the fat by following the contour of the underlying muscle surface.

## **DETAILED REQUIREMENTS**

### **MATERIAL**

Beef products described must be derived from sound, well-dressed, split, and quartered beef carcasses, or from sound, well-trimmed wholesale market cuts from such carcasses. The beef must be prepared and handled in accordance with good commercial practice and must meet the type, grade, style of cut, weight range, and state of refrigeration specified. Beef cuts which have been excessively trimmed in order to meet specified weights, or which are substandard according to the specifications for any reason are excluded. The beef must be of good color normal to the grade and must be free of objectionable odors, blood clots, scores, mutilations (other than slight), discoloration, ragged edges, superficial appendages, blemishes, deterioration, damage, or mishandling. The beef also must be free from bruises, evidence of freezing or defrosting and must be in excellent condition to the time of delivery. Stag and bull beef are not acceptable.

## 100 CARCASS (Quartered)

A beef carcass (quartered) is the four quarters split from a single carcass. The quarters are produced by "ribbing" the sides, that is separating the forequarters from the hindquarters by cutting between the 12th and 13th ribs, the 13th rib remaining with the hindquarter. The skirt (diaphragm) may be removed, but if not removed, the tendinous portion must be removed down to but not exposing the lean musculature tissue. The thymus gland, mediastinal tissue, and heart fat usually present in the lower thorax (brisket and short plate) must be closely removed.

## 101 SIDE

The side of beef consists of one matched forequarter and hindquarter from one-half the carcass prepared as described in Carcass (quartered) Item No. 100.

## 102 FOREQUARTER

The forequarter is all of the anterior portion of the side after the severance from the 1-rib hindquarter. This severance must be made and the forequarter must be further trimmed as specified in Carcass (quartered) Item No. 100.

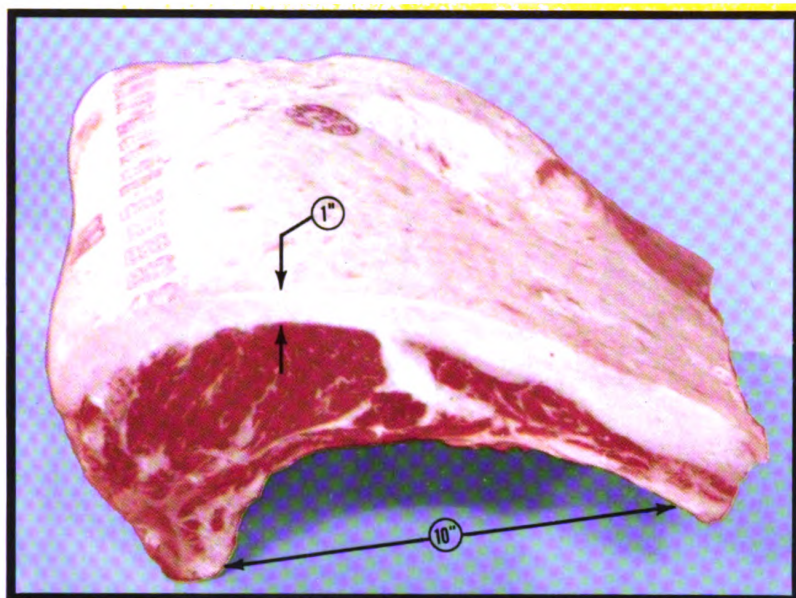
## 103 RIB, PRIMAL

The Primal rib is that portion of the forequarter remaining after the removal of the cross-cut chuck and short plate, the skeletal part of which contains parts of seven ribs (6th to 12th inclusive), the section of the backbone attached to the ribs and the

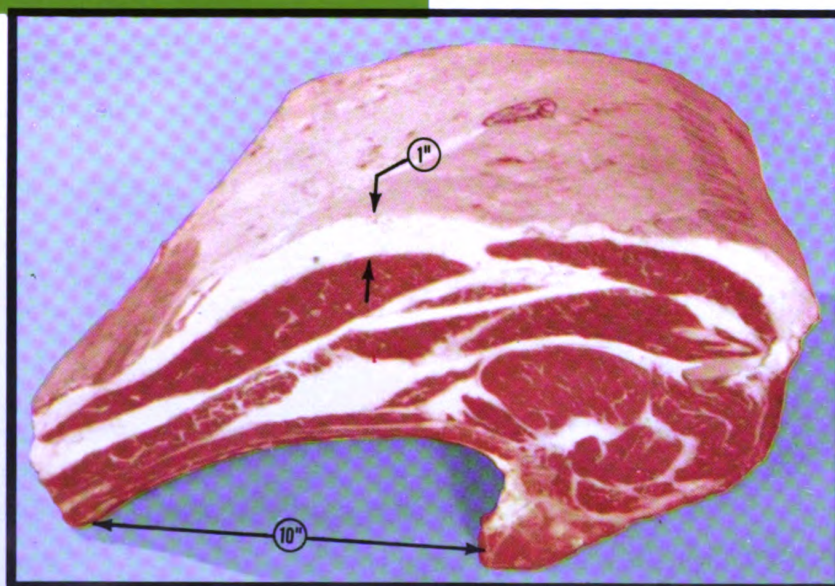


posterior tip of the blade bone (scapula). The separation between the cross-cut chuck and the rib and short plate is made by cutting through all the flesh and bones (backbone, shoulder blade, costal cartilage and breast bone (sternum) of the forequarter in a straight line perpendicular to the outside or skin surface between the 5th and 6th ribs. The separation between the full rib and short plate is made by a straight cut across the ribs starting at a point determined by measuring off not more than 10 inches on the inside of the 12th rib in a straight line from the center of the inside protruding edge (most ventral portion) of the 12th thoracic vertebrae (chine bone) and continuing through a point determined by measuring off not more than 10 inches on the inside of the 6th rib in a straight line from the center of the protruding edge (most ventral portion) of the 6th thoracic vertebra. The portion of the diaphragm remaining on the full rib after cutting must be removed.

# BEEF



103 RIB, PRIMAL



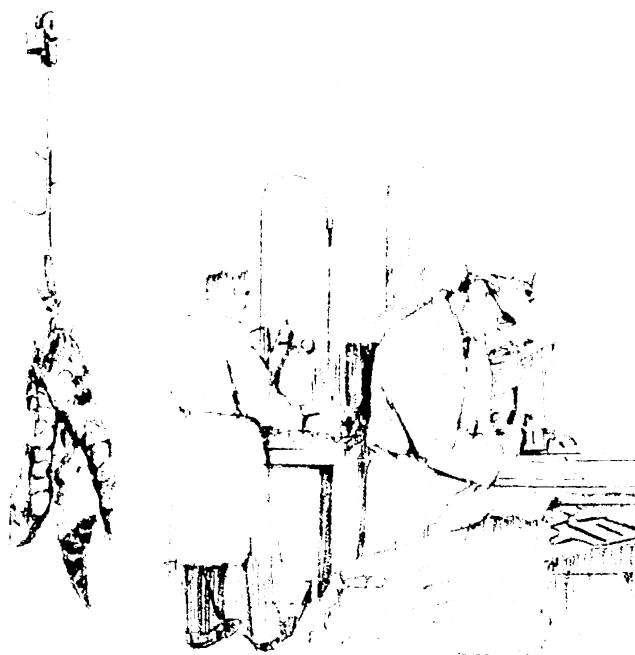
#### **104 RIB, OVEN-PREPARED, Regular**

The regular oven-prepared rib is that portion of a 7-rib bone, Primal Rib—Item No. 103—which is made by a straight cut across the ribs starting at a fixed point determined by measuring off 4 inches from the extreme outer tip of the rib-eye muscle at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 8 inches from the extreme outer tip of the rib-eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, must be entirely removed by a straight cut along a line at which the vertebrae join the feather bones exposing the lean meat, but leaving the feather bones attached to the rib cut. All of the blade bone including the cartilage must be removed.



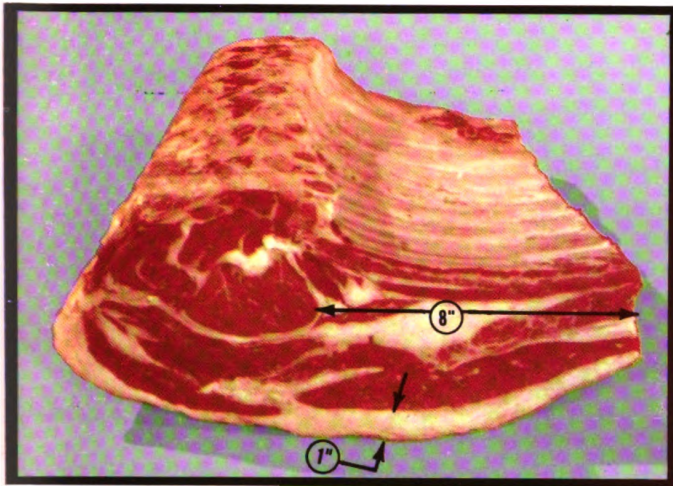
#### **105 RIB, OVEN-PREPARED, Regular (Boneless)**

The boneless, regular oven-prepared rib is that portion of the Oven-Prepared Rib — Item 104 — remaining after the removal of the ribs, feather bones, backstrap, and intercostal meat (rib fingers). Boning procedures must be accomplished by scalping, thereby producing a smooth inner surface on the rib.

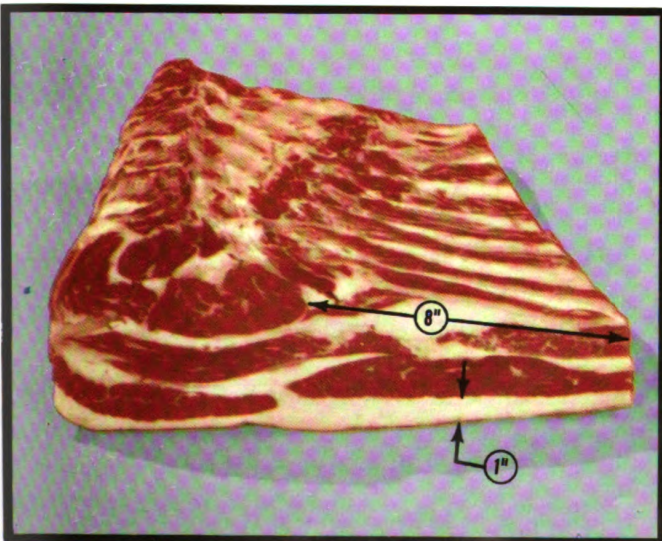
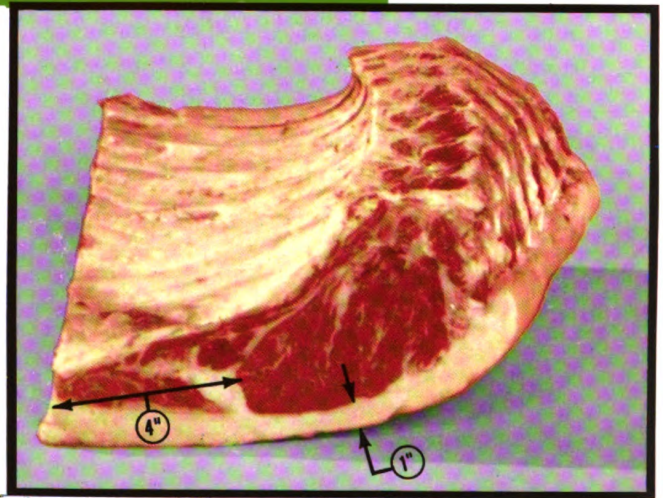


#### **106 RIB, OVEN-PREPARED, Regular (Boned, Rolled and Tied)**

The boned, rolled, and tied regular oven-prepared rib is the same as Oven-Prepared Rib (Boneless)—Item No. 105 except that the boneless rib must be rolled to produce a firm, compact, rolled roast and must be held together by loops of strong twine uniformly spaced girthwise and lengthwise around the outside of the rolled roast.



**104 RIB, OVEN-PREPARED, Regular**



**105 RIB, OVEN-PREPARED, Regular (Boneless)**

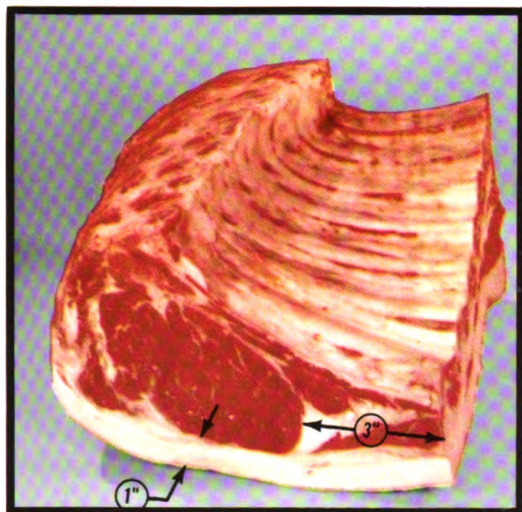
### **107 RIB, OVEN-PREPARED, Short-Cut**

The short-cut, oven-prepared rib is that portion of a 7-rib bone, Primal Rib—Item No. 103—which is made by a straight cut across the ribs starting at a fixed point determined by measuring off 3 inches from the extreme outer tip of the rib-eye muscle, at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 4 inches from the extreme outer tip of the rib-eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, must be entirely removed by a straight cut along a line at which the vertebrae join the featherbone exposing the lean meat, but leaving the feather bones attached to the rib cut. All of the blade bone including the cartilage must be removed.

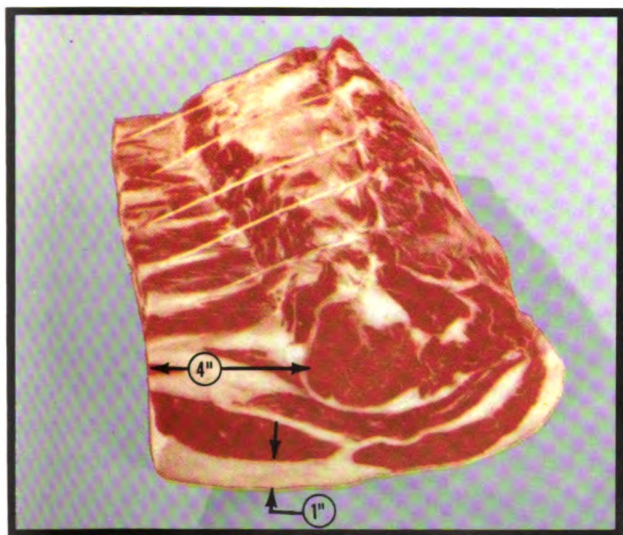
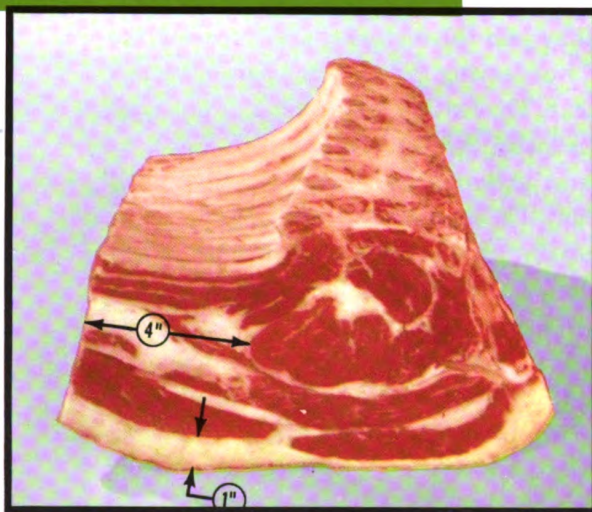


### **108 RIB, OVEN-PREPARED Short-Cut (Boned, Tied),**

The boned and tied, short-cut, oven-prepared rib is the same as Oven-Prepared Rib, Short-Cut—Item No. 107 remaining after the removal of the ribs, feather bones, backstrap, and intercostal meat (rib fingers). Boning procedures must be accomplished by scalping, thereby producing a smooth inner surface on the rib. The boneless rib must be tied to produce a firm, compact roast and must be held together by loops of strong twine uniformly spaced girthwise and lengthwise around the outside of the roast.



**107 RIB, OVEN-PREPARED, Short-Cut**



**108  
RIB, OVEN-PREPARED  
Short-Cut  
(Boned, Tied),**

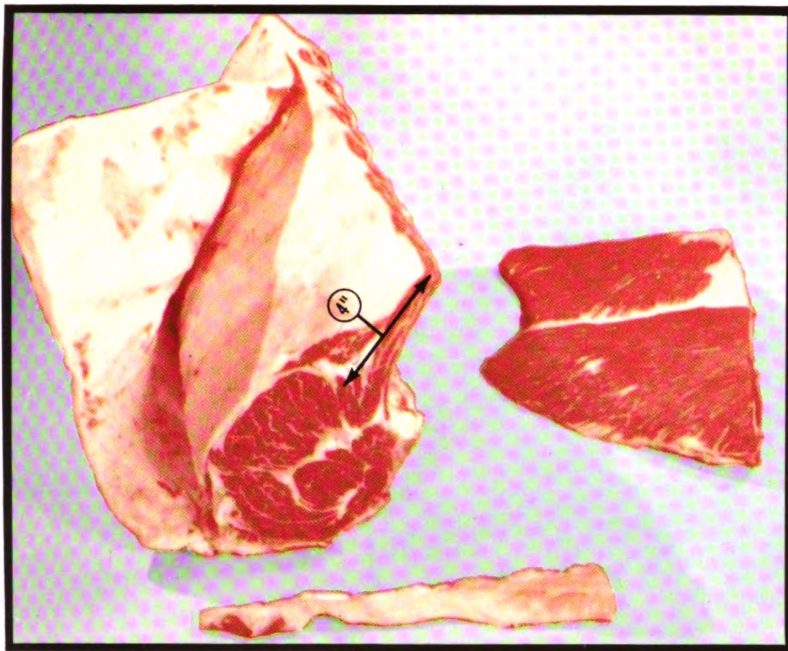
## 109 ROAST-READY RIB

The roast ready rib is prepared from a 7-rib Primal Rib—Item No. 103—by a straight cut across the ribs starting at a fixed point determined by measuring off 3 inches from the extreme outer tip of the rib-eye muscle at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 4 inches from the extreme outer tip of the rib-eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, must be entirely removed by sawing and cutting to the point at which they join the feather bones exposing the lean meat, but leaving the feather bones attached to the rib cut. The feather bones must be loosened so as to expose the backstrap which must be removed and excluded. Beginning at the tip of the 6th rib, the exterior fat covering must be lifted intact from over the first lean muscle and peeled back from over the region between the 6th and 9th ribs leaving the exterior fat covering naturally attached along the 10th rib and the feather bone side. All the lean muscle lying above the level of the blade bone, the blade bone and related cartilage, and the small muscle lying below and firmly attached to the blade bone must be removed and excluded. The exterior fat covering and feather bones must then be returned to their natural position and be held in place by loops of strong twine, spaced uniformly girthwise and lengthwise, around the roast-ready rib.

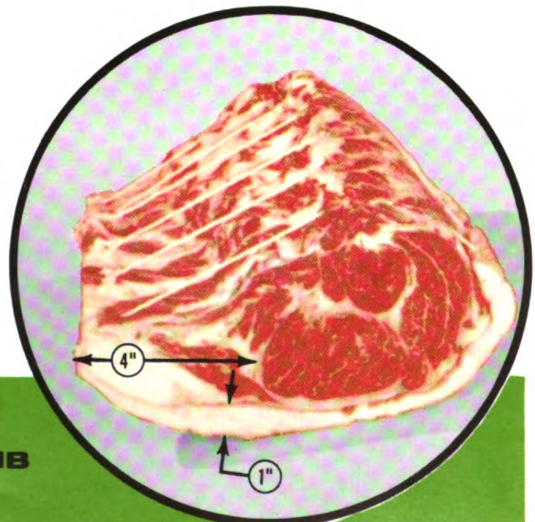
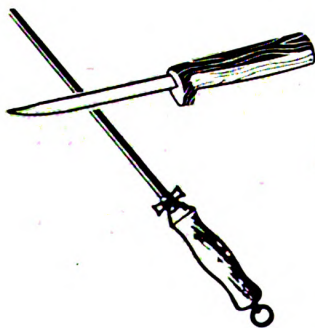
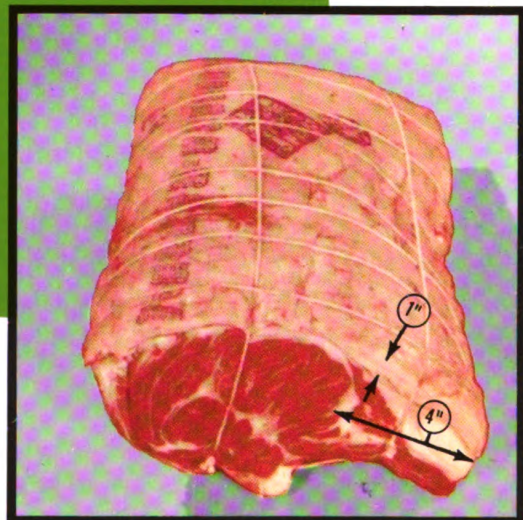
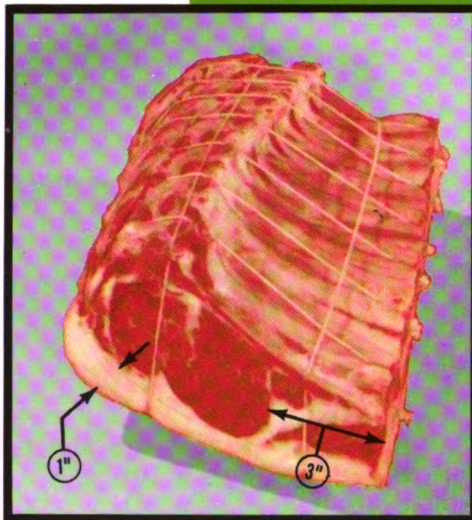


## 110 ROAST-READY RIB (Boneless, Tied)

The boneless roast-ready rib is that portion of the Roast-Ready Rib—Item No. 109—remaining after the removal of the ribs, feather bones, and intercostal meat (rib fingers). Boning procedures must be accomplished by scalping, thereby producing a smooth inner surface on the rib. The boneless roast-ready rib must be tied to produce a firm, compact roast and be held together by individual loops of strong twine uniformly spaced girthwise and lengthwise around the outside of the roast.



**109 ROAST-READY RIB**



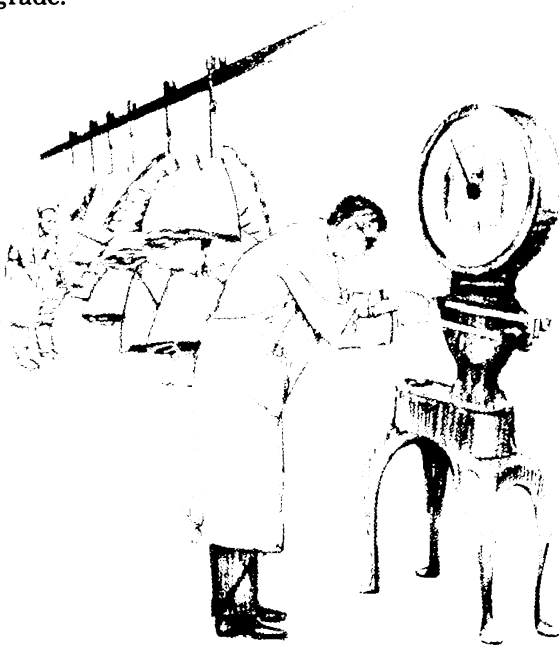
**110  
ROAST-READY RIB  
(Boneless)**

### 111 SPENCER ROLL

The spencer roll is the boneless part of a Primal rib remaining after the rib wing is removed by a cut measuring not more than 2 inches from the extreme outer tip of the rib eye muscle on the loin end to a point not more than 1 inch from the extreme outer tip of the rib eye muscle on the chuck end. The rib bones, chine bones, feather bones, backstrap, intercostal meat (rib fingers), and the blade bone and cartilage and overlying flesh must be removed and excluded. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface on the spencer roll.

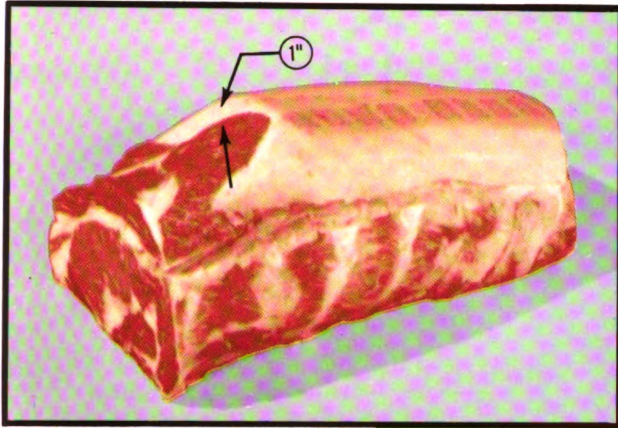
### 112 RIB-EYE ROLL

The rib-eye roll is the eye muscle of the rib produced from a 7-rib bone Primal Rib—Item No. 103. All other muscles and all bones, backstrap, the blade bone and related cartilage and the outside fat covering must be removed and excluded, except, one USDA grade mark left on roll to designate grade.

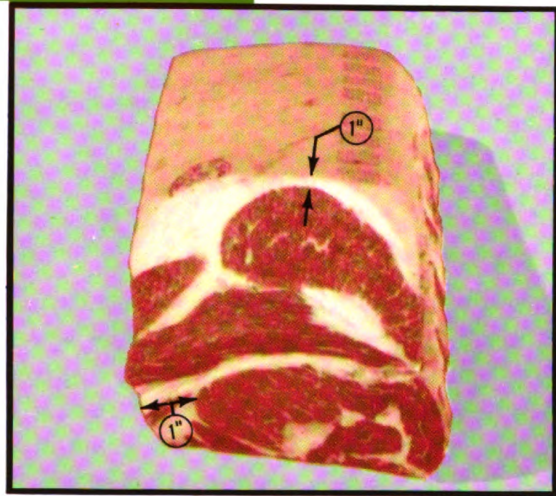


### 113 SQUARE-CUT CHUCK

The square-cut chuck is that portion of the Forequarter—Item No. 102—remaining after the removal of the foreshank, brisket, short plate and rib and is obtained by two straight cuts perpendicular to the outside or skin surface. The first cut passes across the forequarter between the 5th and 6th ribs (this cut separates the cross-cut chuck from the rib and short plate). This second cut passes through the cartilaginous juncture of the first rib and the anterior extremity of the sternum (breast bone cartilage) continuing in a straight line to the 5th rib perpendicular to the first described cut (this cut severs the foreshank and brisket from the square-cut chuck).



**111 SPENCER ROLL**



**112 RIB-EYE ROLL**



#### 114 SHOULDER CLOD

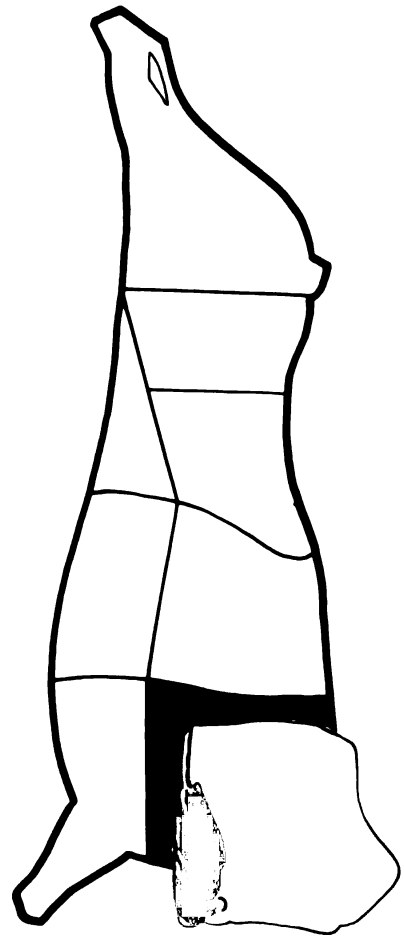
The Shoulder Clod is the large outside muscle which lies posterior to the elbow joint (lower end of arm bone) and ventral to the medial ridge of the blade bone. The thick end of the clod includes all muscles overlying the first natural seam and the thinner end includes all the muscles lying above the rear edge of the shoulder blade. The clod must be removed in one piece without undue scoring and all sides must be trimmed so that the clod is not less than 1 inch thick at any point. The heavy tendons at the elbow end of the clod must be removed and excluded.

#### 115 SQUARE-CUT CHUCK, Boneless (Clod In)

The boneless square-cut chuck is the same as Item No. 113 except that it must be made entirely boneless. The shoulder clod must be removed as described in Shoulder Clod—Item No. 114. The remaining meat of the chuck must be left intact in one piece. In addition to removing all bones and cartilages, it is necessary to remove the backstrap, exposed major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland located just in front of the shoulder joint. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

#### 116 SQUARE-CUT CHUCK, Boneless (Clod Out)

The boneless square-cut (clod out) chuck must be boned and trimmed as described in Item No. 115 except that the shoulder clod must be removed and excluded.

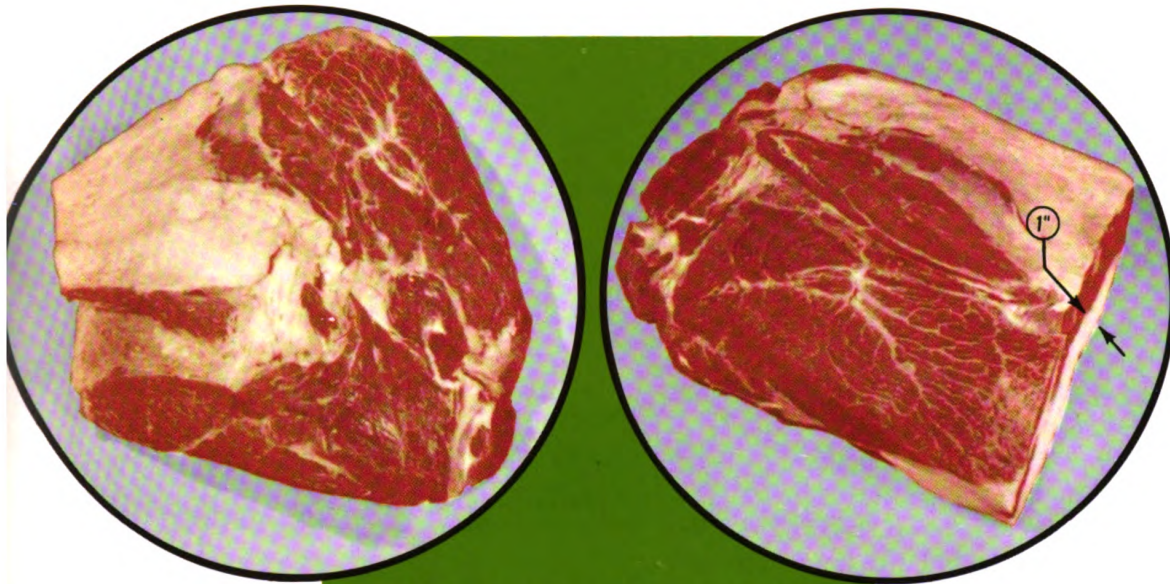


#### 117 FORESHANK

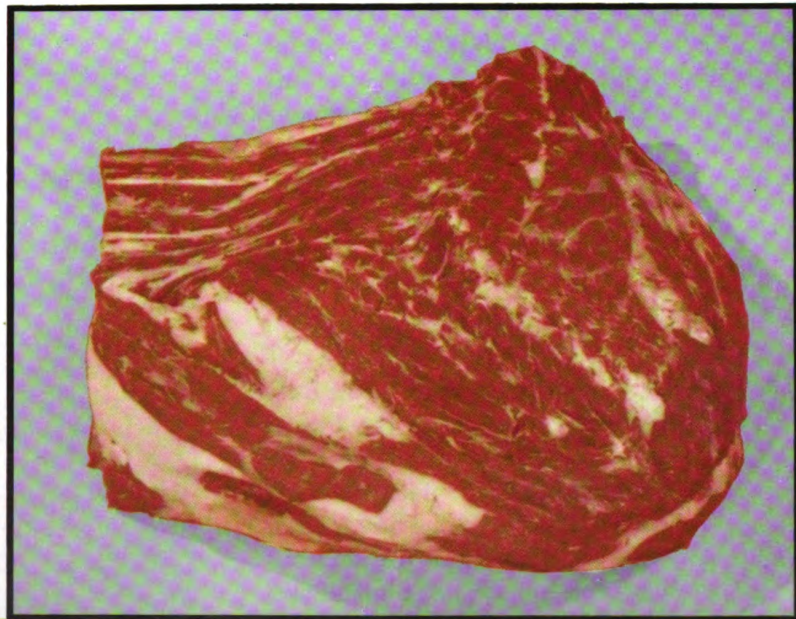
The foreshank is the foreleg portion remaining intact with the brisket after removal from the cross-cut chuck in making the Square-Cut Chuck—Item No. 113. The foreshank is separated from the brisket by a cut following the dividing or natural seam and leaving the entire “lip” (web muscle) on the brisket.

#### 118 BRISKET

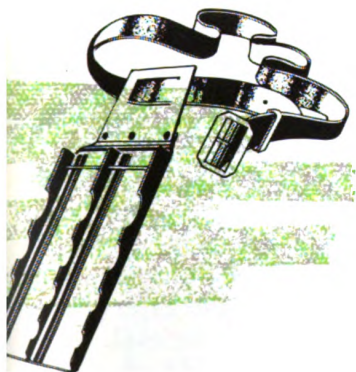
The brisket is separated from the foreshank as described in Foreshank—Item No. 117—after these cuts have been removed as described in Square-Cut Chuck—Item No. 111. Practically all mediastinal and heart fat must be removed and excluded.



**114 SHOULDER CLOD**

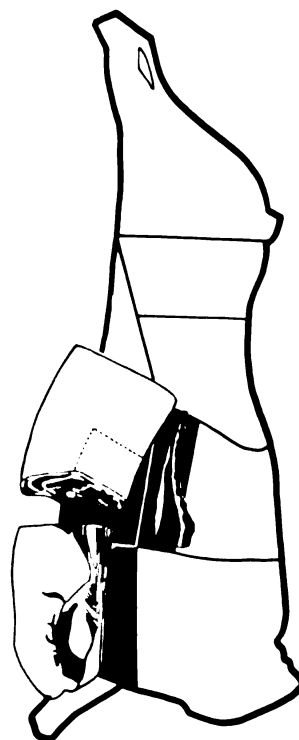


**116 SQUARE-CUT CHUCK, Boneless (Clod Out)**



### **119 BRISKET, Boneless (Deckle On)**

The boneless brisket (deckle on) is that portion of the Brisket—Item No. 118—remaining after all bones and intercostal meat have been removed. The hard fat along the sternum edge of the brisket must be trimmed level with the boned surface of the brisket and to within  $\frac{3}{4}$  inch of the lean lying between the hard fat and the border of the skin surface fat. All rough fat and ragged pieces of meat from the bone and skin side of the boneless (deckle on) brisket and all fat in excess of  $\frac{3}{4}$  inch on the outside skin surface, including that on the breast curves must be removed. The web muscle (full lip) must be left attached with the thin tissue edge trimmed to expose the narrow portion of the lean meat.



### **120 BRISKET, Boneless (Deckle Off)**

The boneless brisket (deckle off) is prepared as described in Brisket, Boneless (Deckle On)—Item No. 119—except that the deckle must be removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean meat surface lying directly below. The inside lean surface must be practically free of all fat except for minute flakes that adhere closely to the lean.

### **121 SHORT PLATE, Boneless**

The boneless short plate is that portion of the fore-quarter, immediately below (ventral) the Primal Rib—Item No. 103—and is separated from the primal rib as described therein. It must be made entirely boneless and the skirt (diaphragm), all cartilage, intercostal meat (rib fingers), and serous membrane (peritoneum) from the abdominal section must be removed.

### **122 FULL PLATE, Boneless**

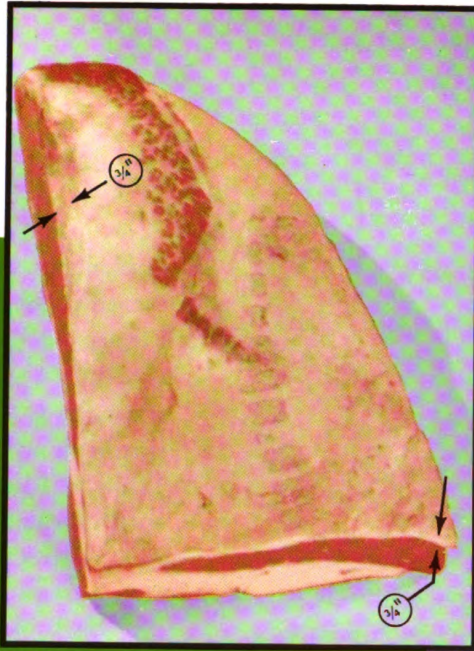
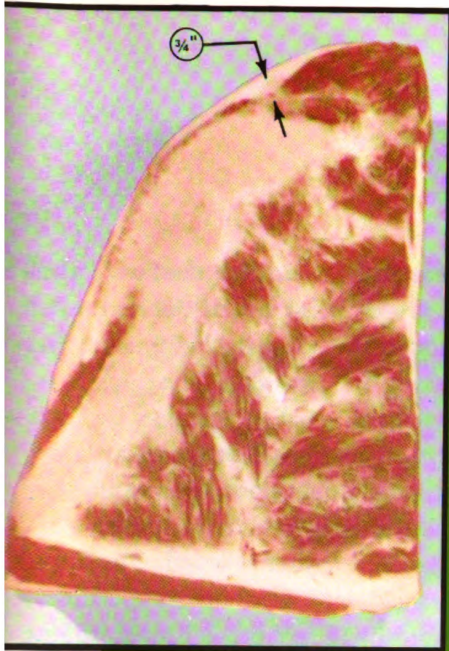
The boneless full plate consists of the short plate and brisket intact in one piece as described in Item Nos. 118 and 121 respectively. It must be boned, trimmed, and defatted as described in Brisket, Boneless, Deckle On—Item No. 119—and Short Plate, Boneless—Item No. 121.

### **123 SHORT RIBS, Trimmed**

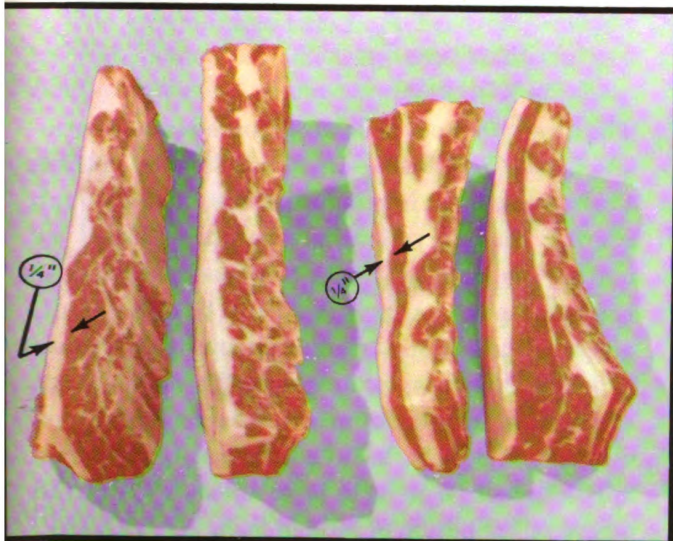
Short ribs are strips (width specified by purchaser) prepared from the rib end of the Primal and/or the short plate by cutting across the rib bones parallel to the cut which separated the rib and the short plate. Short ribs produced from the short plate may not include the costal rib cartilages. The exterior fat covering on either cut must be removed to within one-quarter inch of the first layer of lean. Only 6th, 7th, 8th, 9th, 10th ribs to be used.

### **124 CORNER PIECE**

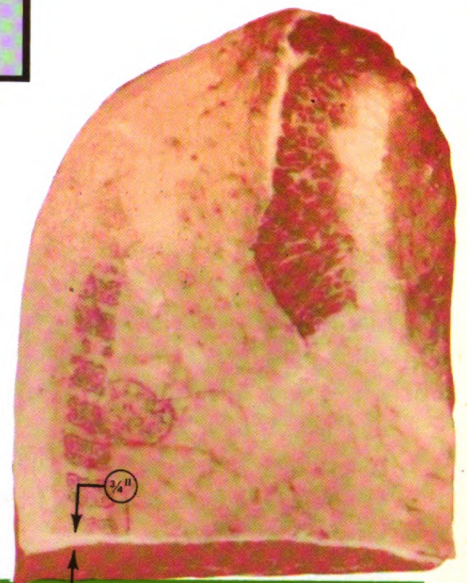
The corner piece is separated from the plate by two cuts, the first of which is between the 9th and 10th ribs. The second cut is parallel to and 6 inches from the cut which separates the plate from the rib.



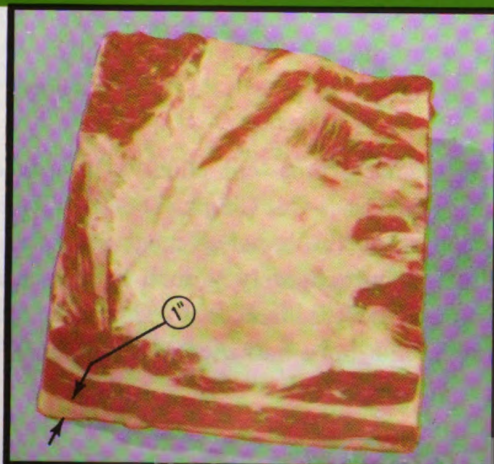
**119 BRISKET Boneless (Deckle On)**



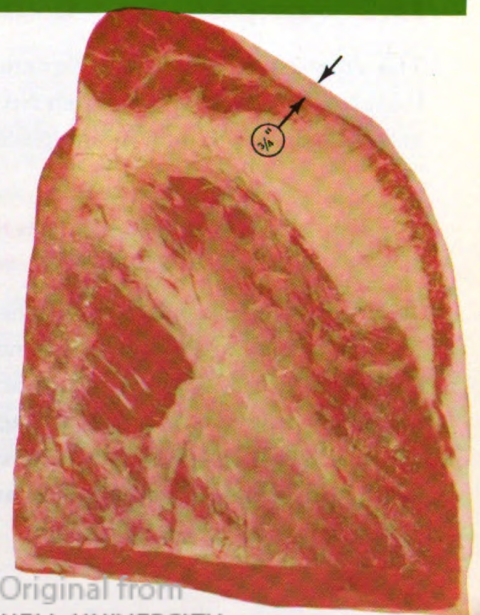
**123 SHORT RIBS, Trimmed**



**120 BRISKET, Boneless (Deckle Off)**



**124 CORNER PIECE**



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CORNELL UNIVERSITY

## **125 ARMBONE CHUCK**

The armbone chuck is the Square-Cut Chuck—Item No. 113—and Foreshank—Item No. 117—all in one piece.

## **126 ARMBONE CHUCK, Boneless (Clod-In)**

The boneless armbone chuck is the same as Item No. 125 except that it must be made entirely boneless. The clod is removed as described in Shoulder Clod—Item No. 114. All cartilage, backstrap, fibrous tissue, bone slivers, the exposed major arteries and veins, and neck meat with dark blood discoloration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

## **127 CROSS-CUT CHUCK**

The cross-cut chuck is the Square-Cut Chuck—Item No. 113, Foreshank—Item No. 117, and Brisket—Item No. 118—all in one piece.

## **128 CROSS-CUT CHUCK, Boneless (Clod-In)**

The boneless cross-cut chuck is the same as Item No. 127 except that it must be made completely boneless. The clod is removed as described in Shoulder Clod—Item No. 114. All cartilages, backstraps, fibrous tissue, bone slivers, the exposed major arteries and veins, and neck meat with dark blood discoloration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck, clod, foreshank and brisket must be individually wrapped and packaged in the same container.

oration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck, clod, foreshank and brisket must be individually wrapped and packaged in the same container.

## **129 CROSS-CUT CHUCK (Diced)**

The diced cross-cut chuck is prepared from a boneless Cross-Cut Chuck—Item No. 128—by cutting the boneless meat into approximately 1 to 1½ inch chunks. This operation may be accomplished by cutting the meat by hand or by machine grinding through a plate having holes 1 to 1½ inches in diameter. The surface or seam fat must not exceed ½ inch in thickness for any piece. The trimable fat content for the total lot must not exceed 25 percent visually. The diced beef chunks from the various muscles must be blended together so as to provide an even distribution of fat and lean.

## **130 CROSS CUT CHUCK (Diced) Chili Beef**

The boneless cross-cut chuck is prepared as described in Cross-Cut Chuck (Diced)—Item No. 129 except that the boneless meat must be cut into chunks approximately ½ inch in diameter by cutting by hand or machine grinding through a plate having holes one-half inch in diameter.

### **131 CROSS-CUT CHUCK (Ground)**

Ground cross-cut chuck is prepared from boneless Cross-Cut Chucks—Item No. 128. All beef to be ground must be strictly fresh and well-chilled. *The trimmable fat content of the ground beef must be determined visually prior to grinding and must not exceed 25 percent.* The prepared boneless beef must be thoroughly blended to uniformly distribute lean and fat portions prior to initial grinding through a plate having holes  $\frac{3}{4}$  to one inch in diameter. The final grinding must be through a plate having holes  $\frac{1}{8}$  to  $\frac{3}{16}$  inch in diameter. The beef must not become unduly warm during grinding or handling and must not be mixed after final grinding.

The ground cross-cut chuck must be packaged in the amount specified by the purchaser and packed immediately upon completion of grinding.

### **132 TRIANGLE**

The triangle is that portion of the forequarter remaining after the removal of the Primal 7-rib bone rib—Item No. 103—and comprises the square-cut regular (5-rib) chuck, foreshank, brisket, and short plate all in one piece. The triangle is separated from the forequarter by a straight cut across the ribs, perpendicular to the outer skin surface, terminating on the inside of the 5th rib at a point which is not less than 10 inches (measured in a straight line) from the center of the inside protruding edge (most ventral portion) of the 5th thoracic vertebra (chine bone). A second cut is made perpendicular to the outer skin surface between the 5th and 6th ribs through the blade bone and chine bone to remove the primal rib.

### **133 TRIANGLE, Boneless (Clod-In)**

The boneless triangle is the same as Item No. 132 except that it must be made completely boneless. The clod is removed as described in Shoulder Clod—Item No. 114. All cartilages, backstrap, fibrous

tissue, bone slivers, the exposed major arteries and veins and neck meat with dark discoloration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the pre-scapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

### **134 BEEF BONES**

Beef bones consist of the round bones, shank, femur, chuck, neck or humerus, (individually or collectively), sawed, so as to expose the marrow, into lengths not to exceed 6 inches. The bones must be fresh and sound and must show no evidence of rancidity, sourness, or deterioration.

### **135 DICED BEEF**

Diced beef must be produced from fresh-chilled carcasses (bulls and stags excluded) or cuts derived therefrom. If cuts are used the diced beef must consist of not less than 50 percent primal beef cuts; i.e., any one or more of square-cut chucks, ribs, short loins, loin ends (tenderloins may be excluded), or rounds. The remaining 50 percent or less may consist of trimmed flanks, briskets, navels, or shanks (skirts, hanging tenders, necks, and rib fingers may be excluded at contractor's option). The percentages of the cuts to be used must be based on bone in weight. Primal cuts (square-cut chucks, ribs, short loins, loin ends, or rounds) from which any appreciable amount of lean meat has been removed as a result of bruises, abscesses, etc., may be used provided that lean meat of similar

*(Continued next page)*

### 135 DICED BEEF (continued)

character and amount (by weight) is added from the above mentioned primal cuts in lieu thereof. Surface fat must not exceed  $\frac{1}{2}$  inch in thickness at any point and the total trimmable fat content of the boneless meat must not exceed 25 percent.

The forequarter or primal cuts derived therefrom must be made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operations: clod, chuck, shank, rib, navel, and brisket. In addition to all bones, bone slivers, and cartilages, the following parts must be removed and excluded:

1. The backstrap and all neck ligaments.
2. The prescapular lymph gland, located in the shoulder;
3. The exposed large arteries and veins in the neck;
4. Neck meat with dark blood discoloration;
5. The serous membrane (peritoneum) over the inside of the abdominal section of the navel;
6. The strip of heavy connective tissue along the lower edge of the navel posterior to the brisket;
7. The tendon ends of the shank to a point at which the cross-section of the shank is at least 75 percent muscle;
8. The fibrous tissue (deckle) on the boned surface of the brisket;
9. All connective tissue and serous membranes from both sides of the skirt;

The hindquarter or primal cuts derived therefrom must be made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operation: strip loin, sir-butt, tenderloin, rump, flank, shank, and the inside, outside, and knuckle of the round. In addition to the kidney, kidney fat and pelvic fat and all bones, bone slivers and cartilages, the following parts must be removed and excluded:

1. The backstrap in the loin section;
2. The white tissue on the gracilis muscle on the inside round;
3. The white, fibrous sheet on the boned surface of the sir-butt and rump;
4. The heavy connective tissue on the edge of the outside round adjacent to the knuckle;
5. The popliteal and prefemoral lymph glands;
6. The fibrous tissue over the outside of the knuckle;
7. The kneecap (patella) and surrounding heavy connective tissue;
8. The serous membrane (peritoneum) over the inside of the flank;
9. The heavy sheet of connective tissue (abdominal tunic) between the muscles of the flank;
10. The strip of heavy connective tissue along the lower edge of the flank;
11. The tendon ends of the shank to a point at which the cross-section is at least 75 percent muscle;
12. All mammary tissue, udders, codfat, pizzle ends, kidneys, and kidney knobs;
13. Blood vessels and all heavy external and internal connective tissue in the hanging tenders.

Care must be exercised to insure a reasonably uniform mixture of the various boneless cuts. For example, meat originating from skirts, flanks, navels, or briskets shall be carefully blended with the batch of meat derived from the major cuts comprised of rounds, ribs, chucks, and loins, so that the finished product will have an even distribution of the various cuts and an even distribution of fat and lean.

After the meat is prepared as described above, the boneless carcass meat is cut into 1 to  $1\frac{1}{2}$  inch chunks. This operation may be accomplished by cutting the meat by hand or by machine grinding through a plate having holes  $1\frac{1}{2}$  inches in diameter.

## **136 GROUND BEEF (Regular)** **25% Trimmable Fat**

Regular ground beef must be prepared from such trimmings as are normally produced in the commercial boning of beef, including meat from shanks, flanks, skirts, and hanging tenderloins. Meat from heads, gullets, tongues, hearts, glands, or added fat, such as suet, cod, heart fat, etc. is not permissible. *The trimmable fat content of the ground beef must be determined visually prior to grinding and must not exceed 25 percent.*

The meat must be made completely boneless, and all cartilage, backstrap, fibrous tissue, bone slivers, serous membranes, and neck meat with dark blood discoloration must be removed. The serous membrane (peritoneum) over the inside of the flank, blood vessels and all heavy external and internal connective tissue in the hanging tenders, and all connective tissue and serous membranes from both sides of the skirt must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent muscle.

The prepared beef must be thoroughly blended prior to grinding to uniformly distribute lean and fat portions and also during initial grinding through a plate having holes  $\frac{3}{4}$  to 1 inch in diameter. The final grinding must be through a plate having holes  $\frac{1}{8}$  to  $\frac{3}{16}$  inch in diameter. The beef used must not become unduly warm during grinding or handling and must not be mixed after final grinding. The ground beef must be packaged in the amount specified by the purchaser and packed immediately upon completion of grinding.

## **137 GROUND BEEF (Special)** **25% Trimmable Fat**

Special ground beef must be produced from fresh-chilled carcasses (bulls and stags excluded) or cuts derived therefrom. If cuts are used the product must consist of not less than 50 percent primal beef cuts; i.e., any one or more of square-cut chucks, ribs,

short loins, loin ends (tenderloins may be excluded). The remaining 50 percent or less may consist of trimmed flanks, briskets, navels, or shanks (skirts, hanging tenders, necks, and rib fingers may be excluded at contractor option). The percentages of cuts to be used must be based on bone in weights. Primal cuts (square-cut chucks, ribs, short loins, loin ends, or rounds) from which any appreciable amount of lean meat has been removed as a result of bruises, abscesses, etc., may be used provided that lean meat of similar character and amount (by weight) is added from the above mentioned primal cuts in lieu thereof.

The forequarter and hindquarter or wholesale cuts derived from these must be boned, trimmed, and prepared as described in Diced Beef—Item No. 136.

Care must be exercised to insure a reasonably uniform mixture of the various cuts. For example, meat originating from skirts, flanks, navels, and briskets, shall be carefully blended (hand-mixed or mechanically) with the batch of meat derived from the major cuts comprised of rounds, chucks, ribs and loins, so that the finished product has an even distribution of the various cuts and an even distribution of fat and lean. *The trimmable fat content of the ground beef must be determined visually prior to grinding and must not exceed 25 percent.*

All beef to be ground must be strictly fresh and well-chilled. The prepared beef must be thoroughly blended prior to grinding to uniformly distribute lean and fat portions and also during initial grinding through a plate having holes  $\frac{3}{4}$  to 1 inch in diameter. The final grinding must be through a plate having holes  $\frac{1}{8}$  to  $\frac{3}{16}$  inch in diameter. The beef must not become unduly warm during grinding or handling and must not be mixed after final grinding. The ground beef must be packaged in the amount specified by the purchaser and packed immediately upon conclusion of grinding.

## **155 HINDQUARTER**

The hindquarter is all of the posterior portion of the beef side remaining after severance from the 12 rib Forequarter—Item No. 102.

## **156 HINDQUARTER, Trimmed**

The trimmed hindquarter is prepared from a 1 rib hindquarter — Item No. 155 — by removing the flank with a cut beginning at a point on the inside round opposite the lower extremity of the kneecap and slanting downwards to a point on the 13th rib which is not more than 10 inches when measured in a straight line from the protruding edge of the 13th thoracic vertebra (chine bone). The cut is completed by sawing through the 13th rib and removing the flank. The hanging tender must be entirely removed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. All cod or udder fat in excess of 1 inch on the round must be removed. The fat must be trimmed from the internal lumbar section of the loin with the hindquarter lying unsupported with the outer skin surface down on a flat surface. The fat which extends above a flat plane parallel to the flat surface of the cutting bench and which is level with the protruding edge of the chine bone must be removed. Another cut must be made, trimming and removing all fat which extends above a flat plane using the following two lines as guides for each edge of the plane: An imaginary line 1 inch above the protruding edge of the chine bone to a line on the inside of the loin 2 inches from the flank side cut edge. The fat remaining in the pelvic (sacral) region must not exceed 1 inch in depth.

## **157 SIRLOIN ROUND, Trimmed**

The trimmed sirloin round is that portion of the Hindquarter, Trimmed—Item No. 156—remaining after the removal of the Short Loin, Regular—Item No. 173.

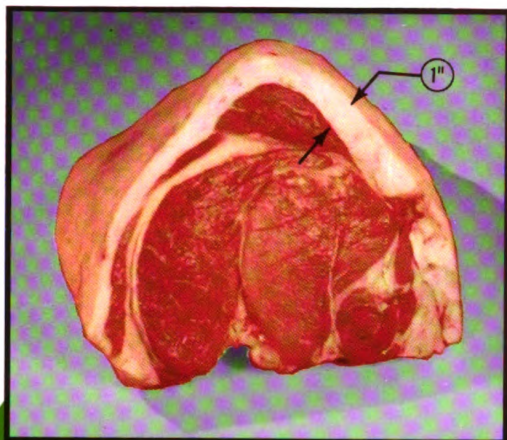
## **158 ROUND, PRIMAL (Rump and Shank On)**

The primal round (rump and shank on) is that portion of the hindquarter remaining after the removal of the untrimmed loin and flank, and is obtained as follows: The untrimmed full loin and flank is severed from the hindquarter by cutting in a straight line perpendicular to the contour of the outside or outer-skin surface of the hindquarter. The cut is made on a straight line which starts at a point on the backbone which is the juncture of the last (5th) sacral vertebra and the first tail (caudal) vertebra, passes through a second point which is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur bone and then continues in the same straight line beyond the second point to complete the cut. Not more than two tail (coccygeal) vertebrae may remain on the round.

## **159 ROUND, PRIMAL (Rump and Shank On) 3-Way Boneless**

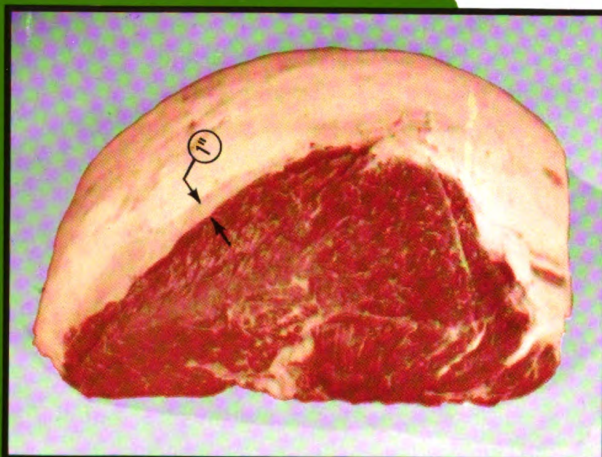
The boneless primal-cut round is the same as Item No. 158 except that it must be made completely boneless and separated into 3 pieces: inside, outside (with heel, shank meat, and rump attached), and knuckle. The rump bone and tail bones must be closely removed. The knuckle must be removed by cuts as follows: The kneecap (patella) is loosened from the stifle joint. A straight cut approxi-

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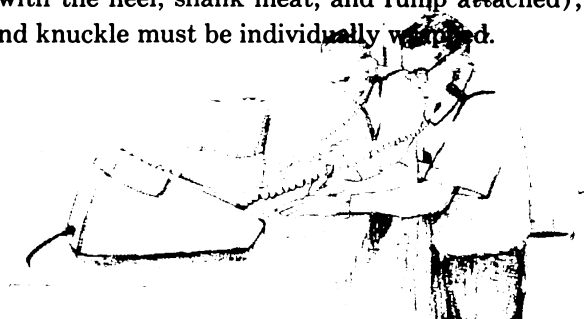
**159**

**ROUND, PRIMAL  
(Rump and Shank On)  
3-Way Boneless**



**159 ROUND, PRIMAL (continued)**  
**(Rump and Shank On)**  
**3-Way Boneless**

mately perpendicular to the surface of the round is made between the knuckle and inside round beginning at the kneecap and continuing through the meat down to the round bone (femur) scoring it for its full length. Another straight cut is made between the knuckle and outside round beginning at the kneecap and continuing along the natural seam between the knuckle and outside round scoring it for its full length. The knuckle is then pulled from the round bone. The inside and outside muscles are separated by a cut starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the round) and continuing along the natural seam between these sections to the inside edge of the "eye" muscle on the face of the round. A second cut is made from the lower edge of the gambrel cord to the upper end of the round bone (femur) at the stifle joint. A cut is then made through the natural seam to remove the inside round. The outside (with the heel, shank meat, and rump attached) is removed by cutting through the upper edge of the "eye" muscle, at the muscular end of the gambrel cord, to the shank bone (tibia) following the shank and round bones to separate the outside and the shank meat from the bones. The kneecap (patella) and surrounding heavy connective tissue is removed at the stifle joint. All cartilage and the popliteal lymph gland must be removed and excluded. The inside, outside (with the heel, shank meat, and rump attached), and knuckle must be individually wrapped.

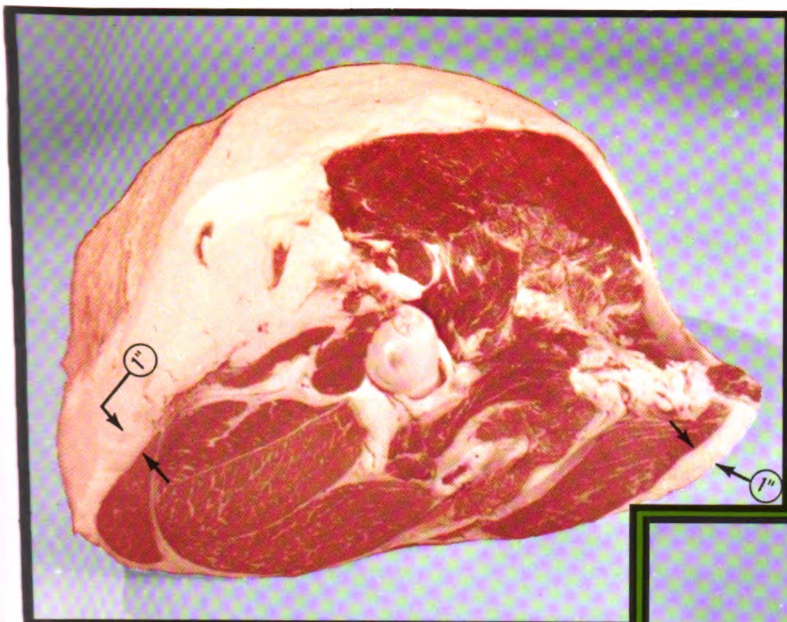


**160 ROUND**  
**(Rump On-Shank Off)**  
**Partially Boneless**

The round (rump on-shank off) partially boneless is that portion of the Primal Round—Item No. 158—remaining after the removal of rump bone, tail bones, shank meat, and shank bone. The rump bone and tail bones must be closely removed. The shank meat and shank bone must be removed by cutting through the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the round) to the shank bone (tibia) following the bone to the stifle joint, passing through the joint thus severing the shank meat and shank bone from the round. The round bone (femur) must be left in the round.

**161 ROUND**  
**(Rump On-Shank Off)**  
**Boneless**

The boneless round (rump on-shank off) is the same as Item No. 160 except that it must be made completely boneless. The round bone (femur) must be removed as follows: The kneecap and surrounding heavy connective tissue is removed at the stifle joint. A straight cut approximately perpendicular to the surface of the round is made between the knuckle and inside round beginning at the kneecap and continuing through the meat down to the round bone (femur) scoring it for its full length and then closely removing the round bone. This leaves the boneless (rump on-shank off) round intact in one piece. The thick and opaque portion of the gracilis membrane on the inside muscle and the heavy white membrane (sacrosciatic ligament) must be removed and excluded.



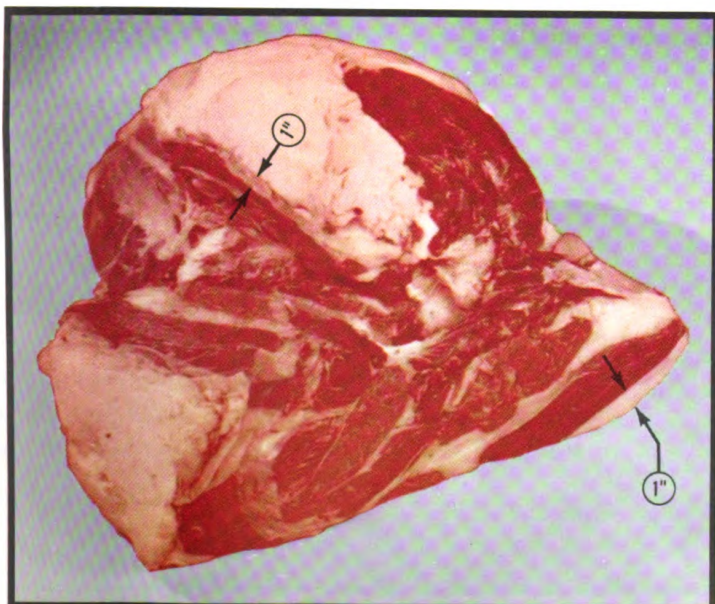
**160**

**ROUND  
(Rump On-Shank Off)  
Partially Boneless**



**161**

**ROUND  
(Rump On-Shank Off)  
Boneless**



**162 ROUND**  
**(Rump On-Shank Off)**  
**Boned, Rolled, and Tied**

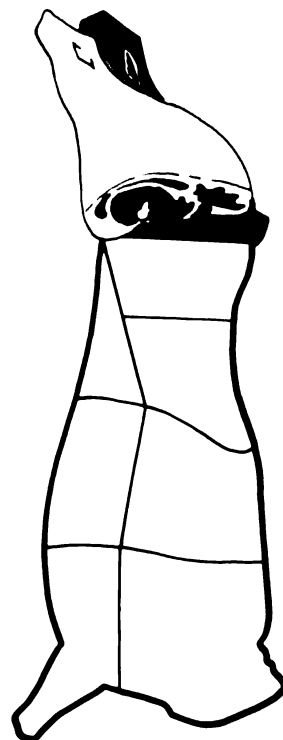
The boned, rolled, and tied rump on-shank off round is the same as the Boneless Round (Rump On-Shank Off)—Item No. 161 except that it must be held intact by loops of strong twine uniformly spaced girthwise and lengthwise around the boneless round.

**163 ROUND**  
**(Rump On-Shank Off)**  
**3-Way Boneless**

The boneless rump on-shank off round is the same as Round (Rump On-Shank Off)—Item No. 160 except that it must be made completely boneless and be separated into 3 pieces: inside, outside (with heel and rump attached) and knuckle. The rump on-shank off round must be boned, separated, and trimmed as described in Item No. 159. The thicker and opaque portion of the gracilis membrane on the inside muscle, the kneecap, and the popliteal lymph gland must be removed and excluded.

**164 ROUND**  
**(Rump and Shank Off)**

The round (rump and shank off) is that portion of the Round, Primal (Rump and Shank On)—Item No. 158 remaining after the removal of the shank meat, shank bone, and rough rump and is prepared as follows: The shank meat and shank bone are removed as described in Round (Rump On-Shank Off). Partially Boneless—Item No. 160. The rough rump is removed by a straight cut perpendicular to the outer skin surface immediately posterior to and parallel with the long axis of the exposed surface of

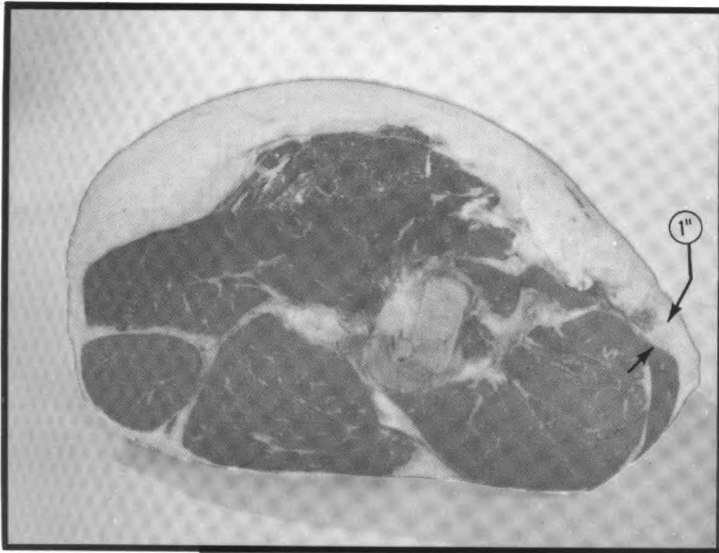


the aitch bone, leaving no part of the aitch bone in the round. The separation of the rump from the round is completed by sawing through the round bone (femur) immediately posterior to the ball joint.

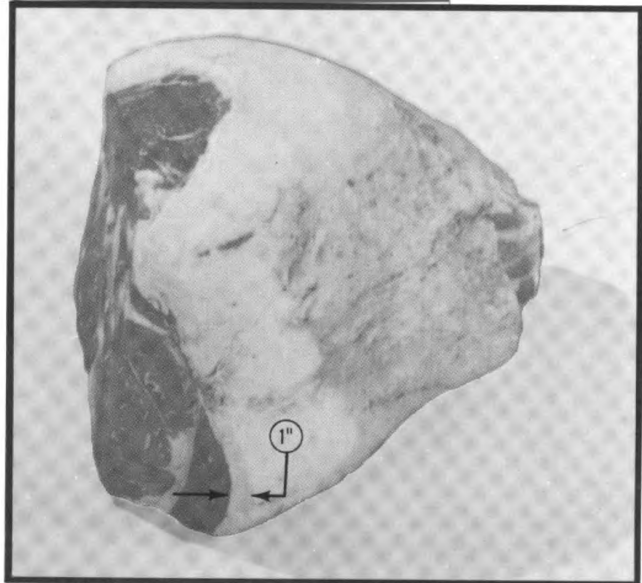
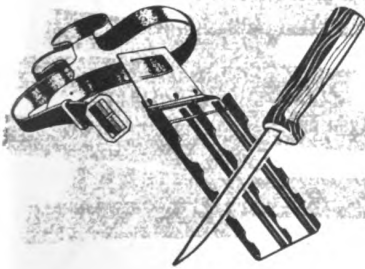
**165 ROUND**  
**(Rump and Shank Off)**  
**Boneless**

The boneless round (rump and shank off) is the same as Item No. 164 except that it must be made completely boneless. The round bone (femur) must be removed as follows: The kneecap (patella) and surrounding heavy connective tissue is removed at the stifle joint. A straight cut approximately perpendicular to the surface of the round is made between the knuckle and inside round beginning at

*(Continued next page)*



**164 ROUND (Rump and Shank Off)**



**165**  
**ROUND**  
**(Rump and Shank Off)**  
**Boneless**

**165 ROUND (continued)**  
**(Rump and Shank Off)**  
**Boneless**

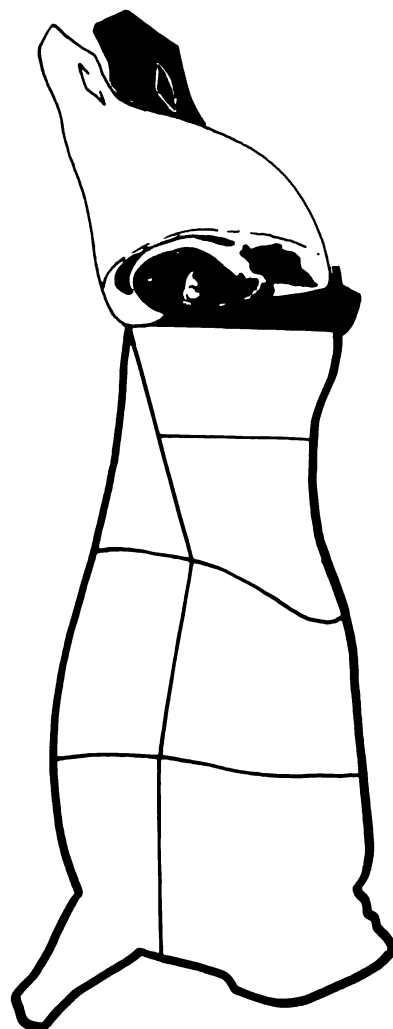
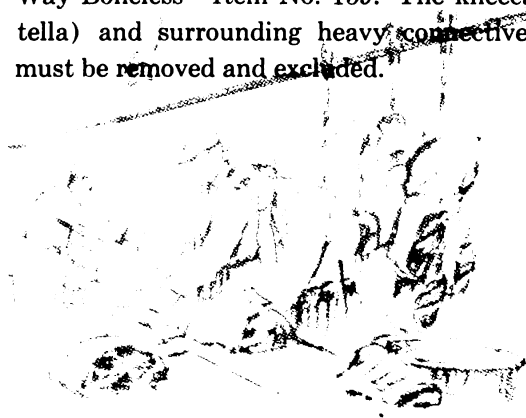
the kneecap and continuing through the meat down to the round bone (femur) scoring it for its full length and then closely removing the round bone. The thicker and opaque portion of the gracilis membrane on the inside muscle and the kneecap must be removed and excluded.

**166 ROUND**  
**(Rump and Shank Off)**  
**Boned, Rolled, and Tied**

The boned, rolled, and tied rump and shank off round is the same as Item No. 165 except that it must be held intact by loops of strong twine uniformly spaced girthwise and lengthwise around the boneless round.

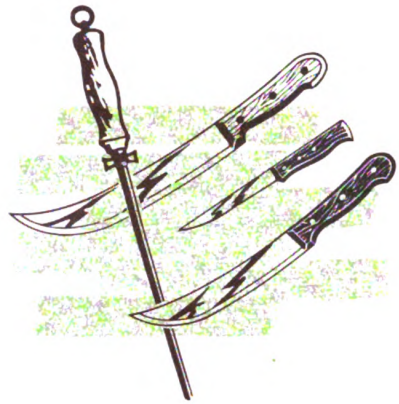
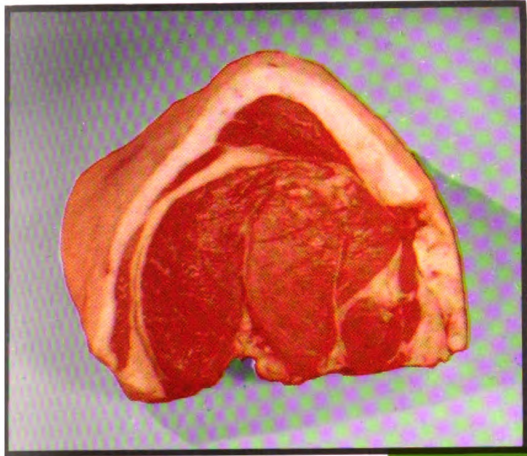
**167 KNUCKLE**

The knuckle is that portion of the Primal Round (Rump and Shank On)—Item No. 158 which is ventral to the round bone and is prepared as described in Round, Primal (Rump and Shank on) 3-Way Boneless—Item No. 159. The kneecap (patella) and surrounding heavy connective tissue must be removed and excluded.

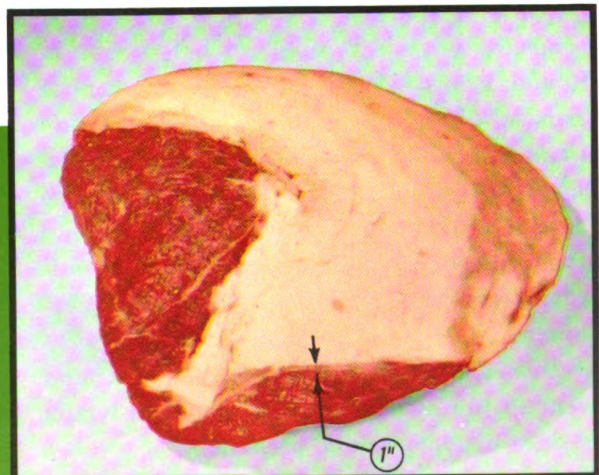
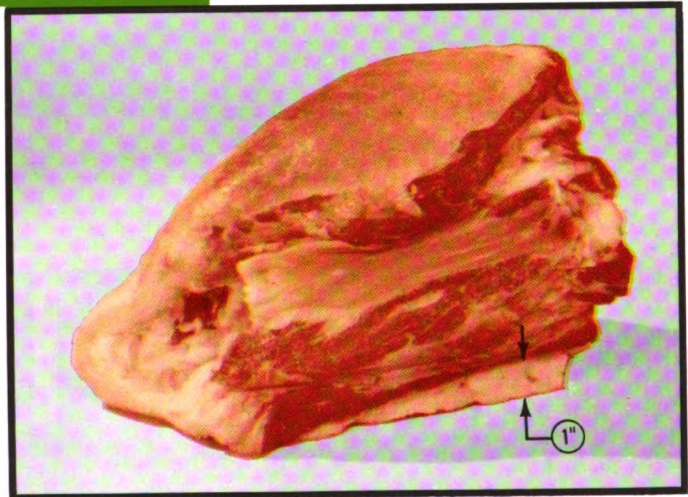
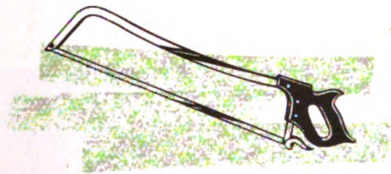


**168 INSIDE ROUND**

The inside round is the inside portion of the Round, Primal (Rump and Shank On)—Item No. 158 that is posterior to the round bone and is prepared as described in Round, Primal (Rump and Shank On) 3-Way Boneless—Item No. 159. The thicker and opaque portion of the gracilis membrane immediately posterior to the aitch bone must be removed and excluded.



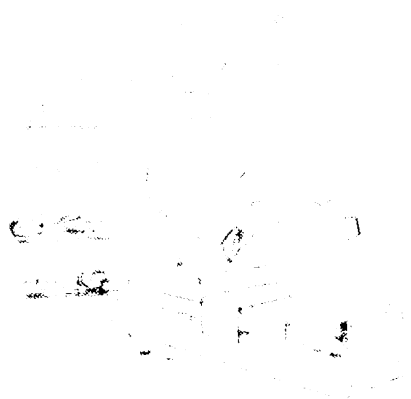
**167 KNUCKLE**



**168 INSIDE ROUND**

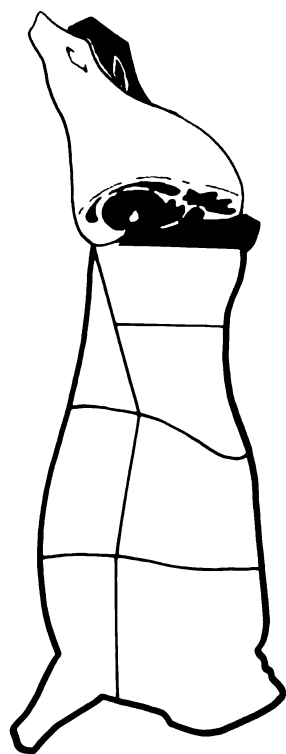
## 169 OUTSIDE ROUND

The outside round (with the heel and rump excluded) is the outside portion of the Round (Rump and Shank Off)—Item No. 163 that is posterior to the round bone and which remains after the removal of the Knuckle—Item No. 167 and the Inside Round—Item No. 168—and the heel. The outside round must be trimmed reasonably free of major sinews and large exposed ligaments. The heavy connective tissue on the edge of the outside round adjacent to the knuckle and the popliteal lymph gland must be removed and excluded.



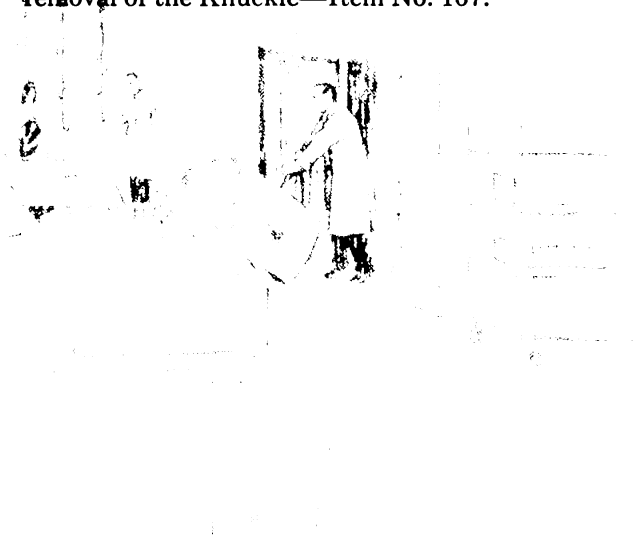
## 170 GOOSENECK ROUND, Boneless

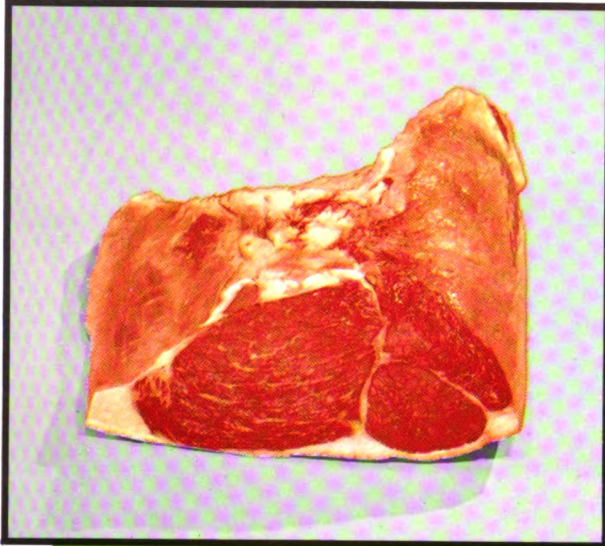
The boneless gooseneck round is that portion of the Round, Primal—Item No. 158 remaining after the removal of the inside round, knuckle, shank meat and all bones as described in Round (Rump On-Shank Off) Item No. 163 and must comprise the outside muscle (heel attached) of the round and the boneless rump intact in one piece. The outside round must be trimmed reasonably free of major sinews and large exposed ligaments. The heavy connective tissue on the edge of the outside round adjacent to the knuckle and the popliteal lymph gland must be removed and excluded.



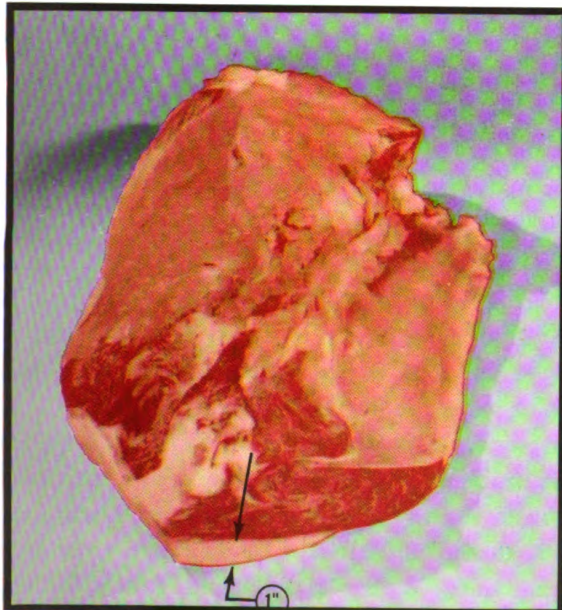
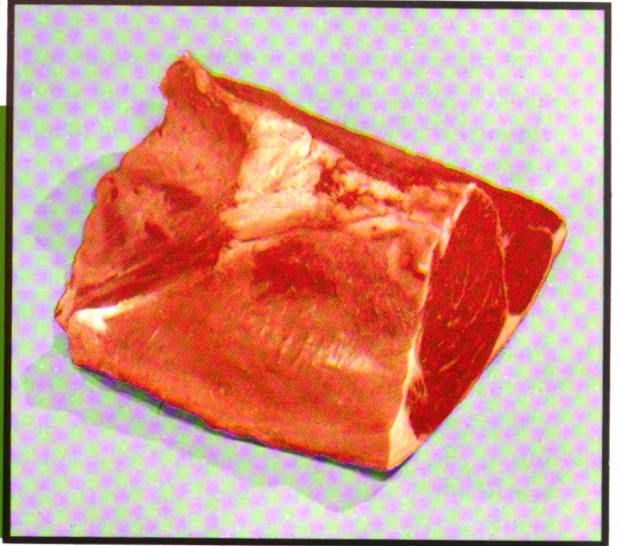
## 171 ROUND (New York Style)

The New York style round is that portion of the Primal Round—Item No. 158—remaining after the removal of the Knuckle—Item No. 167.

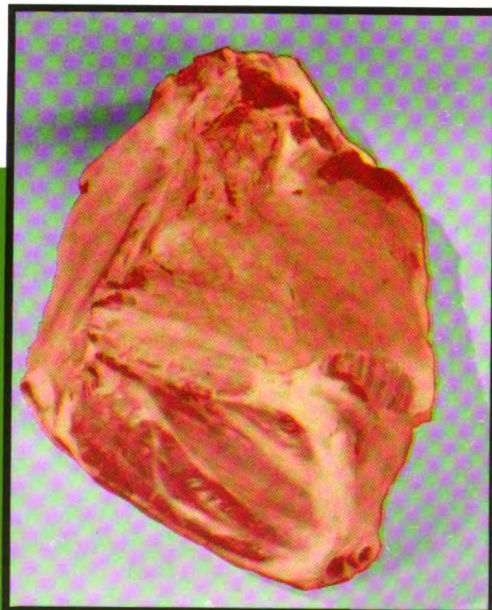




**169 OUTSIDE ROUND**



**170 GOOSENECK ROUND, Boneless**

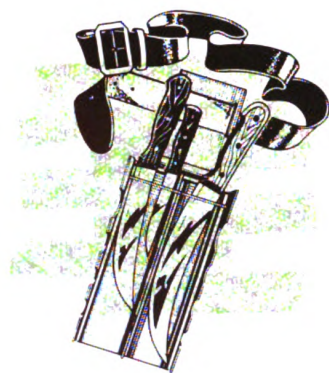
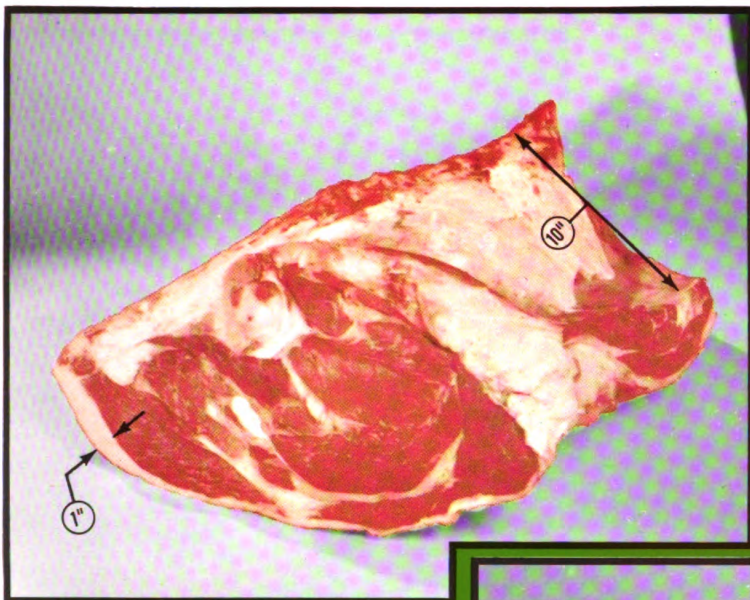


## 172 LOIN, Full, Trimmed

The trimmed full loin is that portion of the hind-quarter remaining after the removal of the Primal Round—Item No. 158—flank, hanging tender, kidney knob, and excess fat from both the lumbar and sacral (pelvic) regions on the inner surface of the loin. The full loin contains the short loin and sirloin (loin end) in one piece, the backbone of which must include 1½ thoracic vertebrae, 6 lumbar vertebrae, 4 sacral vertebrae, and part of the 5th sacral vertebra. The kidney knob and the fat lying closely around the kidney must be removed by a cut starting at the rear end of the kidney and slanting directly to the rear edge of the 13th rib, thus leaving the 13th rib practically free of lumbar fat. The hanging tender must be entirely removed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. The flank must be severed from the full loin with no more than 1 inch of fat (cod or udder) remaining on the ventral edge of the sirloin and the cut continued in a straight line to a point on the inside of the 13th rib determined by measuring off

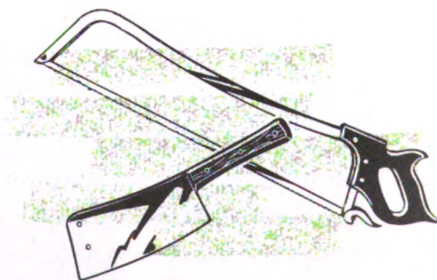
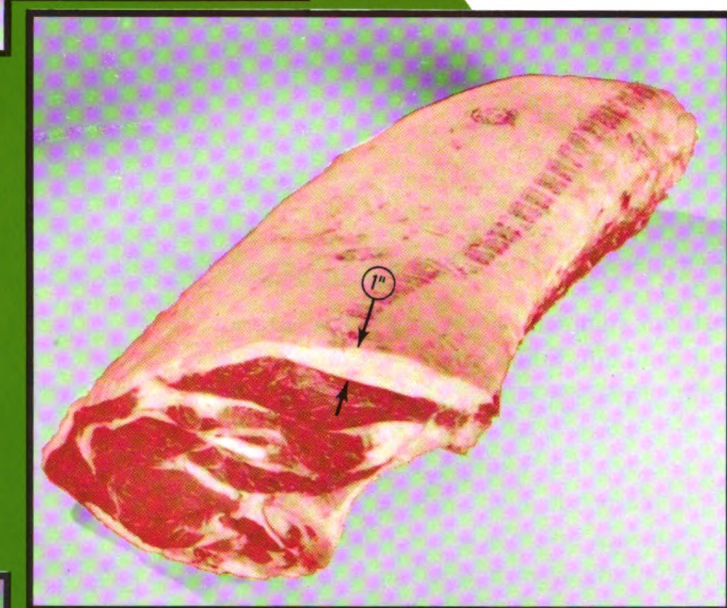


not more than 10 inches in a straight line from the center of the protruding (most ventral) edge of the 13th thoracic vertebra (chine bone). The fat must be trimmed from the internal lumbar section of the loin with the full loin lying unsupported with the outer skin surface down on a flat surface. The fat which extends above a flat plane parallel to the flat surface of the cutting bench and which is level with the protruding edge of the chine bone must be removed. Another cut must be made trimming and removing all fat which extends above a flat plane using the following two lines as guides for each edge of the plane: An imaginary line 1 inch above the protruding edge of the chine bone to a line on the inside of the loin 2 inches from the flank side cut edge. The fat remaining in the pelvic (sacral) region must not exceed 1 inch in depth.



**172**

**LOIN, Full,  
Trimmed**



### 173 SHORT LOIN Regular

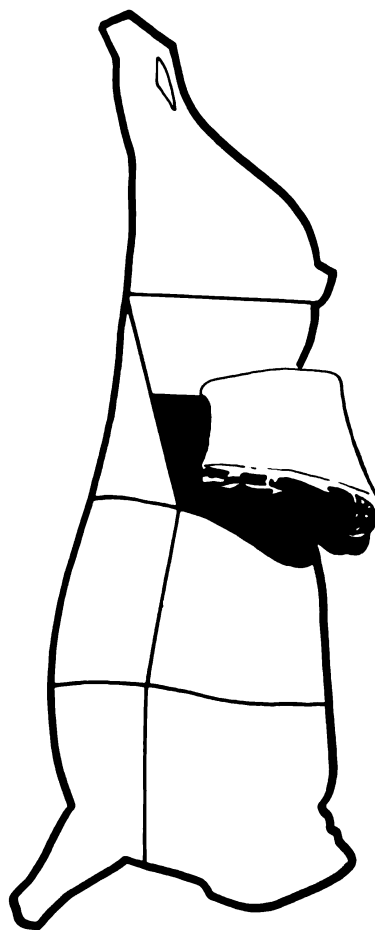
The short loin (regular) is the anterior portion of the Loin, Full Trimmed—Item No. 172—remaining after the removal of the Sirloin (loin-end)—Item No. 181—from the trimmed full loin, and is obtained by a cut made in a straight line perpendicular to the contour of the outer skin surface and perpendicular to the split surface of the lumbar vertebrae through a point flush against the hip bone leaving no part of the hip-bone and related cartilage in the short loin.

### 174 SHORT LOIN (Diamond-Bone Cut)

The short loin (diamond-bone cut) is the anterior portion of the Loin, Full Trimmed—Item No. 172—remaining after the removal of the posterior portion of the Sirloin (Loin End)—Item No. 177—from the trimmed full loin, and is obtained by a straight cut perpendicular to the contour of the outer skin surface and perpendicular to the split surface of the lumbar vertebrae and which passes through the ilium (pelvic bone) leaving a small piece of the hip bone in the short loin.

### 175 STRIP LOIN (Bone-In) Regular

The regular strip loin (bone in) is that portion of the Short Loin (Regular)—Item No. 173—remaining after the tenderloin, the protruding edge of the chine bone, and the flank edge have been removed. The short tenderloin is removed by first cutting along the inside of the entire length of the chine

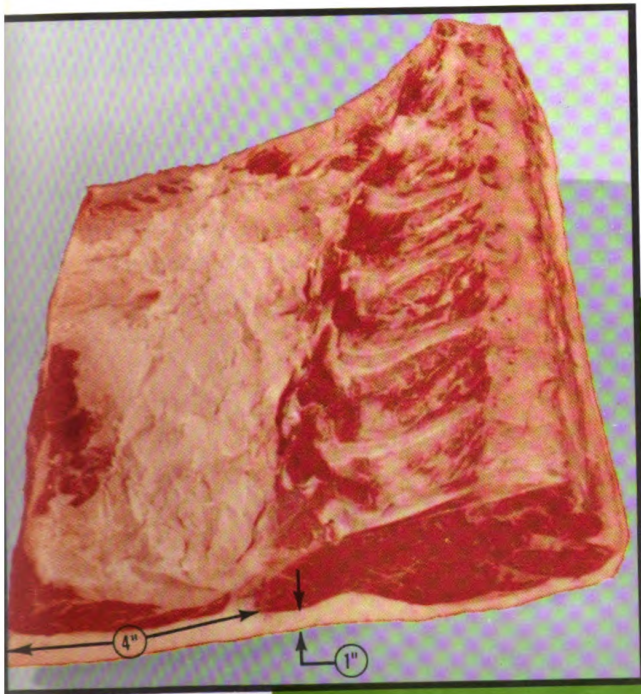
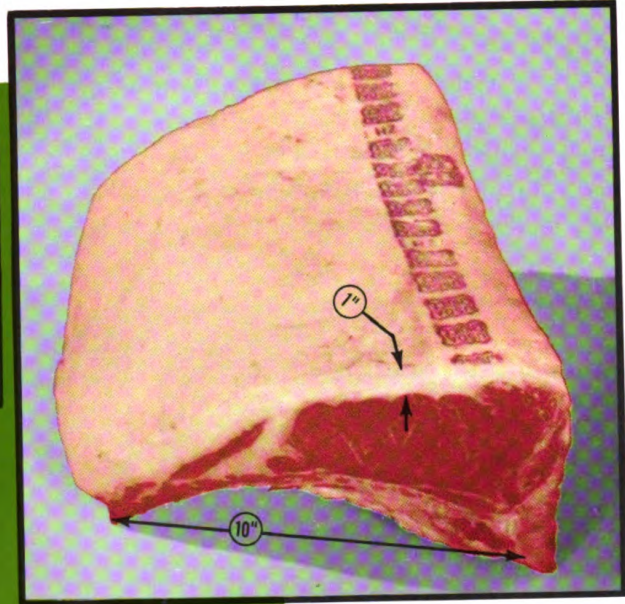


bone closely following the contour of the vertebrae and then completing the removal of the tenderloin by cutting under it along the lateral processes of the lumbar vertebrae. The protruding edge of the chine bone must be removed by sawing on a horizontal line along the ventral edge of the spinal cord groove. The flank edge must be removed by a straight cut perpendicular to the outer-skin surface starting at a point on the rib end which is not more than 6 inches from the extreme outer tip of the loin eye-muscle and continuing in a straight line to a point on the butt end which is not more than 4 inches from the extreme outer tip of the loin eye-muscle. Rough fat and semi-loose or frayed pieces of meat on the boned surface of the strip loin must be removed and excluded.

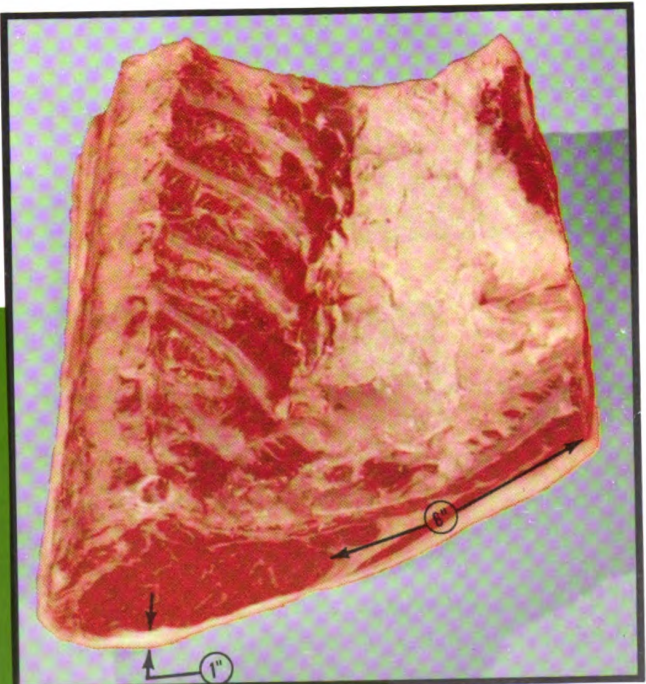


**173**

**SHORT LOIN Regular**

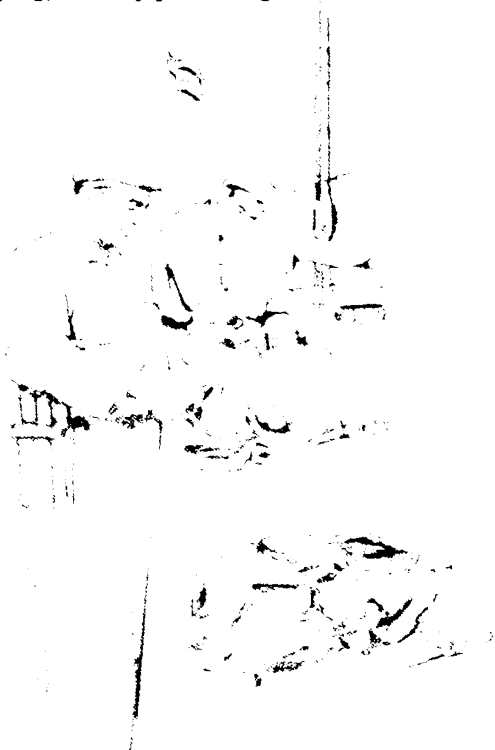


**175 STRIP LOIN (Bone-In) Regular**



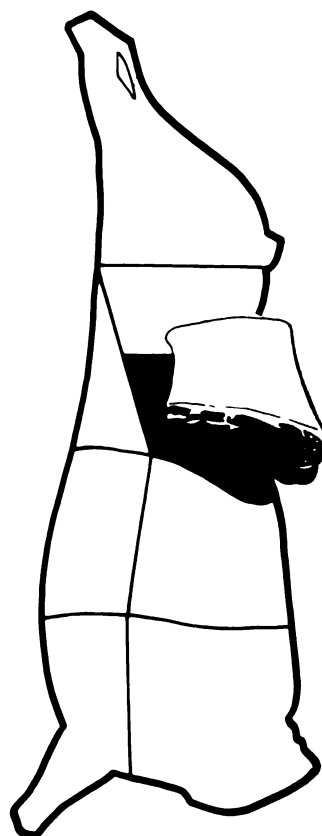
## **176 STRIP LOIN (Boneless) Regular**

The boneless regular strip loin is that portion of the Strip Loin (Bone-In) Regular—Item No. 175—remaining after the removal of all bones and cartilage. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface.



## **177 STRIP LOIN (Bone-In) Intermediate**

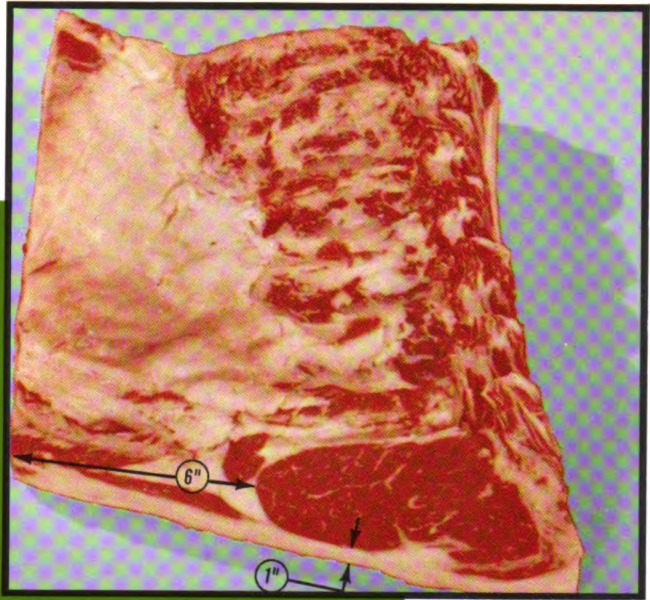
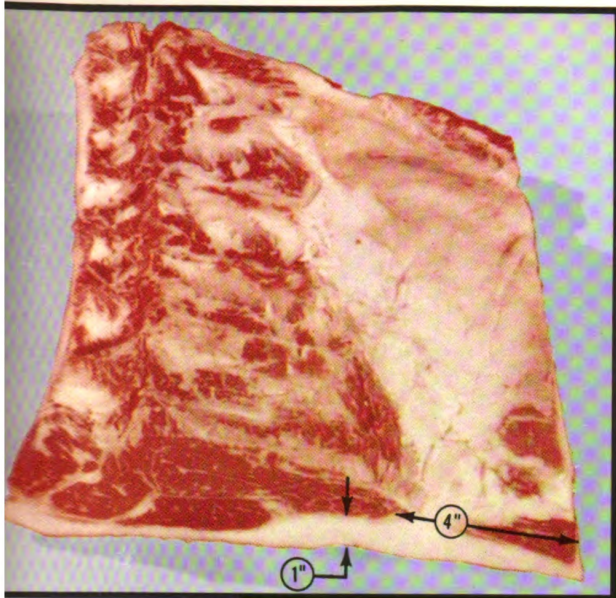
The (bone-in) intermediate strip loin is prepared as described in Strip Loin, (bone-in) Regular—Item No. 175—except that the flank edge must be cut off in a straight line starting at a point on the rib end which is not more than 4 inches from the extreme outer tip of the loin eye muscle and continuing in a straight line the full length of the strip loin perpendicular to the outside skin surface to a point on the butt end which is not more than 3 inches from the extreme outer tip of the loin eye muscle.



## **178 STRIP LOIN (Boneless) Intermediate**

The boneless (intermediate) strip loin is that portion of the Strip Loin (Bone-In) Intermediate—Item No. 177—remaining after the removal of all bones and cartilage. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface.

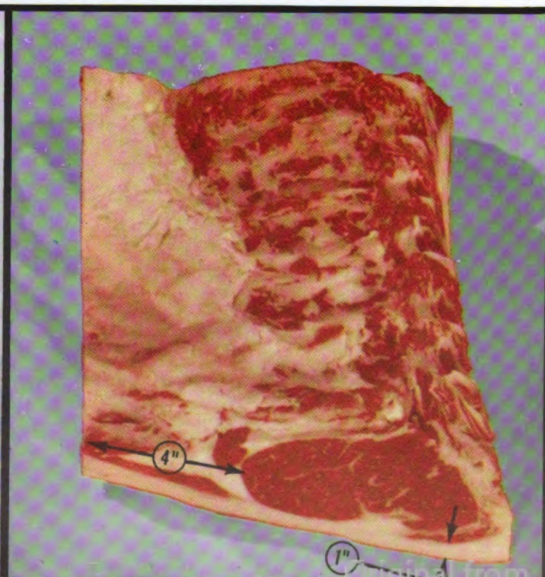
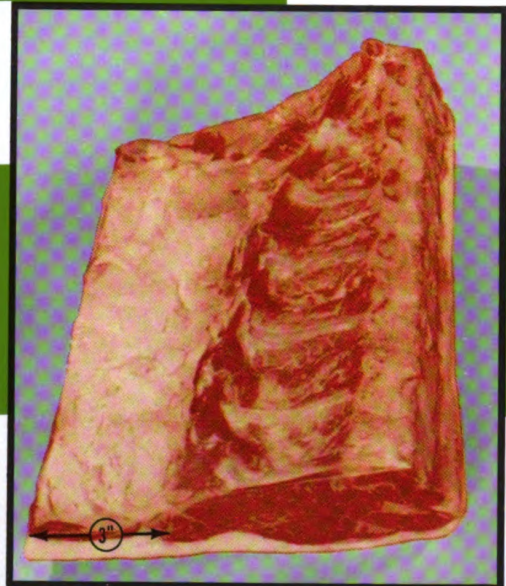
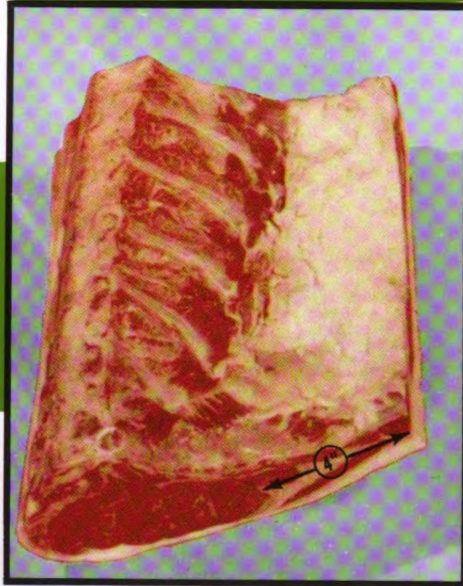




**176 STRIP LOIN (Boneless) Regular**

**177**

**STRIP LOIN  
(Bone-In)  
Intermediate**



**178**

**STRIP LOIN  
(Boneless)  
Intermediate**

## 179 STRIP LOIN (Bone-In) Short Cut

The (bone-in) short cut strip loin is prepared as described in Strip Loin, (bone-in) Regular—Item No. 175—except that the flank edge must be cut off in a straight line starting at a point on the rib end which is not more than 3 inches from the extreme outer tip of the loin eye muscle and continuing in a straight line the full length of the strip loin perpendicular to the outer skin surface to a point on the butt end which is not more than 2 inches from the extreme outer tip of the loin eye muscle.



## 180 STRIP LOIN (Boneless) Short Cut

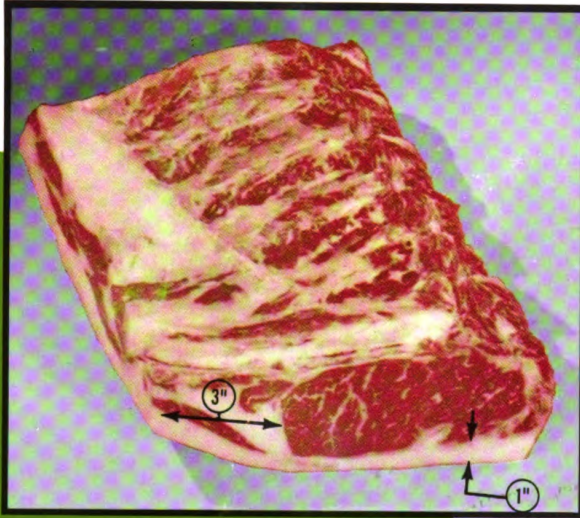
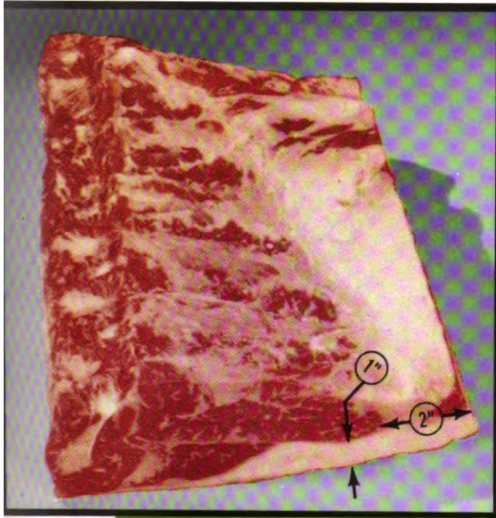
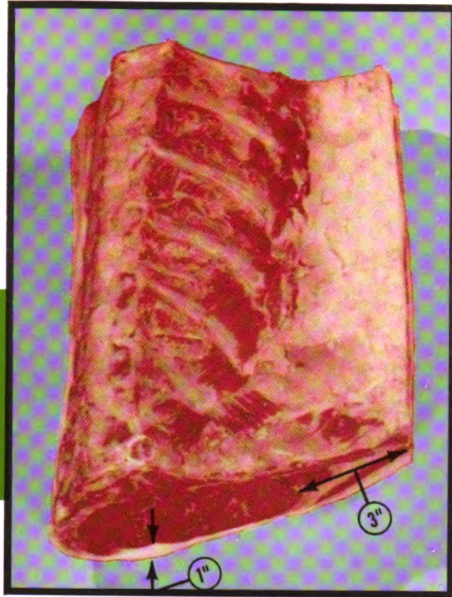
The boneless (short cut) strip loin is that portion of the Strip Loin (Bone-In) Short Cut—Item No. 179—remaining after the removal of all bones and cartilage. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface.

## 181 SIRLOIN (Loin End)

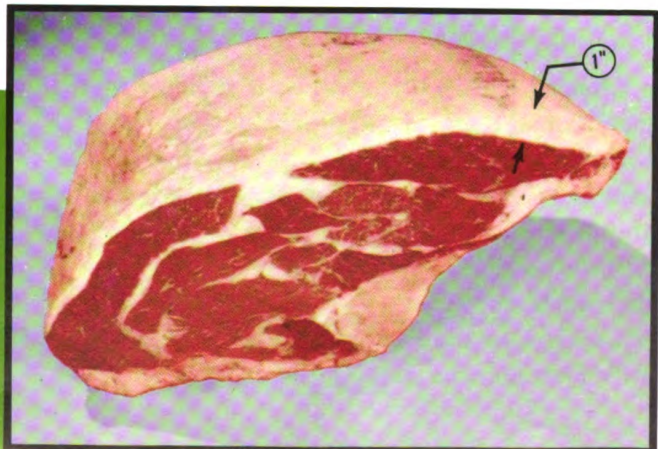
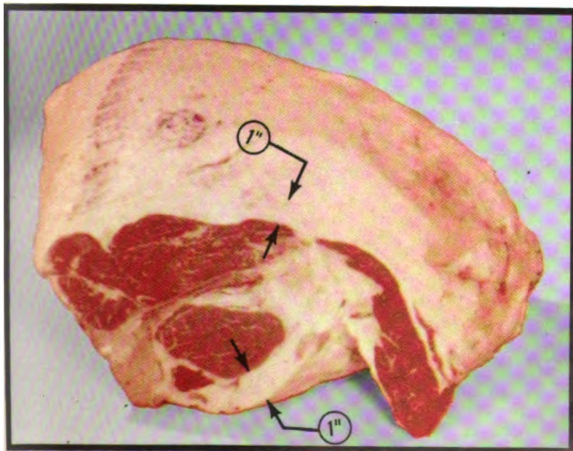
The sirloin is the posterior portion of the Trimmed Full Loin—Item No. 172—remaining after the removal of the short loin as described in Item No. 173.

**179**

**STRIP LOIN  
(Bone-In)  
Short Cut**



**180 STRIP LOIN (Boneless) Short Cut**



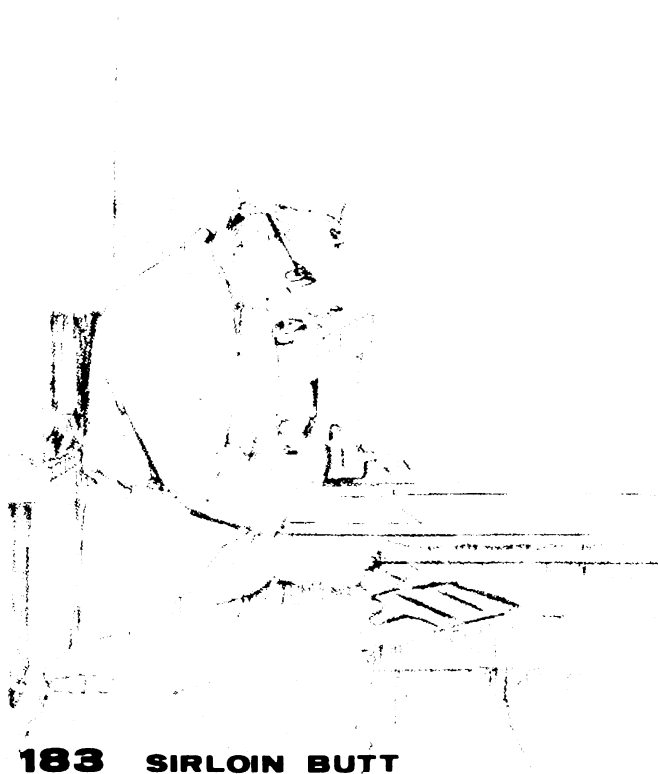
**181 SIRLOIN (Loin End)**

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## **182 SIRLOIN BUTT (Boneless) Regular**

The regular boneless sirloin butt is that portion of the Sirloin (Loin End)—Item No. 179—remaining after the removal and exclusion of all bones and the butt tenderloin. The regular boneless sirloin butt requires no further trimming.



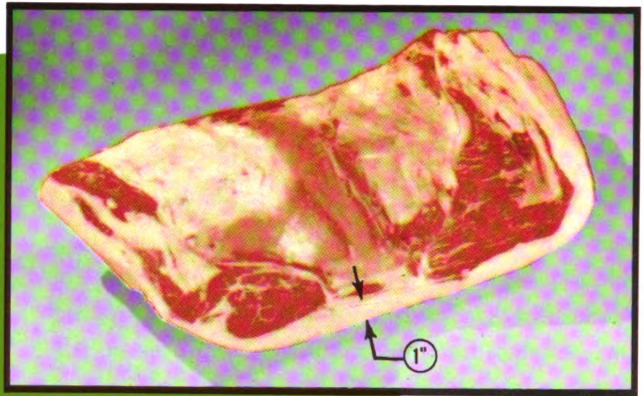
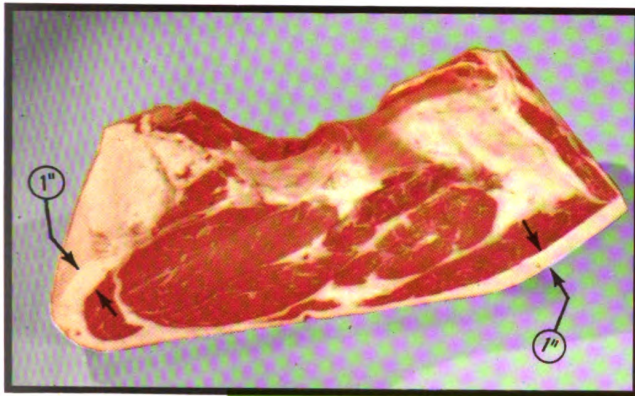
## **183 SIRLOIN BUTT (Boneless) Trimmed**

The trimmed boneless sirloin butt is that portion of the Sirloin—Item No. 181—remaining after the removal and exclusion of all bones and the butt tenderloin. The fat and the flank muscle attached to the flank side of the sirloin must be removed so as to expose the underlying gland. The heavy white membrane (sacrosciatic ligament) on the boned surface of the hip bone towards the rump knuckle bone must be removed and excluded.

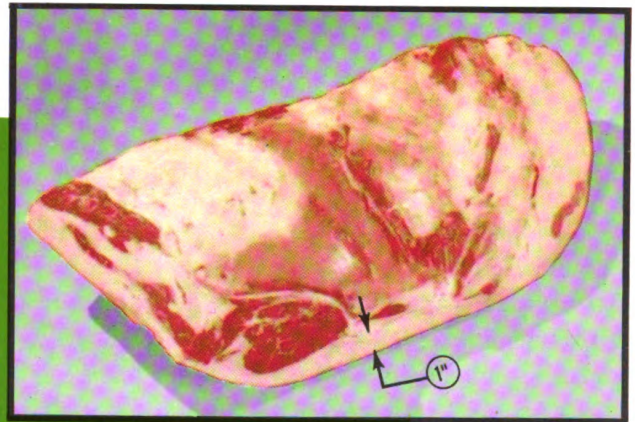
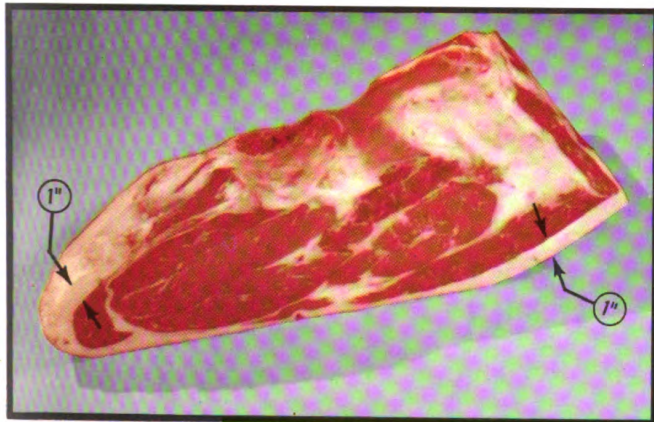


## **184 TOP SIRLOIN BUTT (Boneless)**

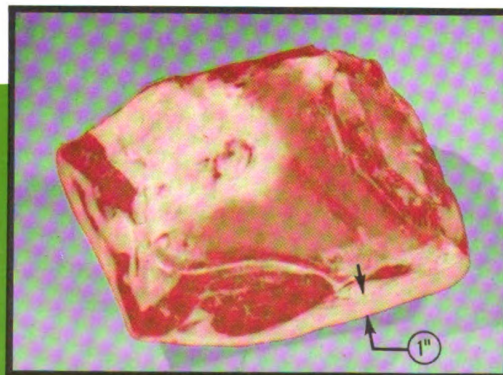
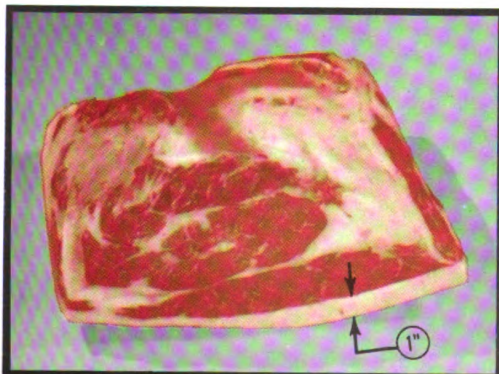
The boneless top sirloin butt is the thick upper portion of the Sirloin Butt (Boneless) Trimmed—Item No. 183 remaining after the removal of the bottom sirloin butt. The top sirloin must be separated from the bottom sirloin by a cut following the natural muscle seam (blue tissue).



**182 SIRLOIN BUTT (Boneless) Regular**



**183 SIRLOIN BUTT (Boneless) Trimmed**



**184 TOP SIRLOIN BUTT (Boneless)**

### **125 BOTTOM SIRLOIN BUTT (Boneless) Regular**

The regular boneless bottom sirloin butt is that portion of the Boneless Sirloin Butt, Regular—Item No. 182—remaining after the removal of the Top Sirloin Butt as described in Item No. 184. The regular boneless bottom sirloin butt requires no further trimming.

### **186 BOTTOM SIRLOIN BUTT (Boneless) Trimmed**

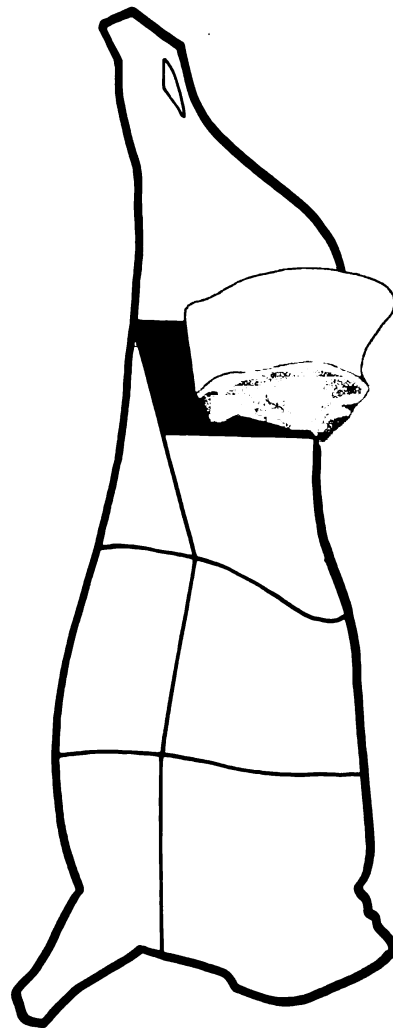
The trimmed bottom sirloin butt (boneless) is the same as Bottom Sirloin Butt (Boneless) Regular—Item No. 185—except that the flank and the underlying membrane remaining on the bottom sirloin must be completely removed. The fat on the ventral side must be trimmed so as to expose the underlying gland.

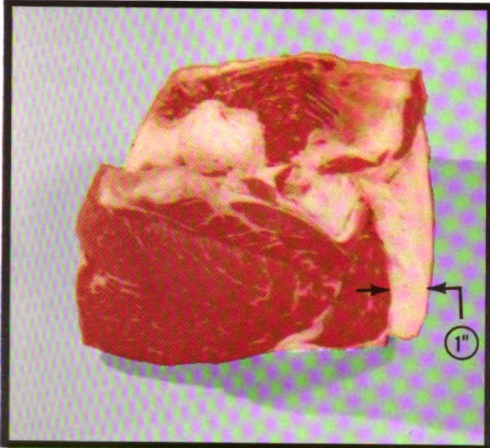
### **187 FULL HIP**

The full hip is that portion of the hindquarter remaining after the removal of the New York style round, short loin, and the flank as described in Items No. 171 and 173, respectively, and comprises the knuckle and sirloin (loin end) in one piece. The kneecap (patella) and surrounding heavy connective tissue must be removed and excluded.

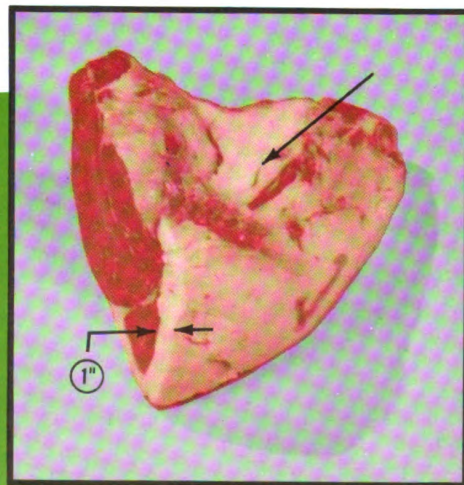
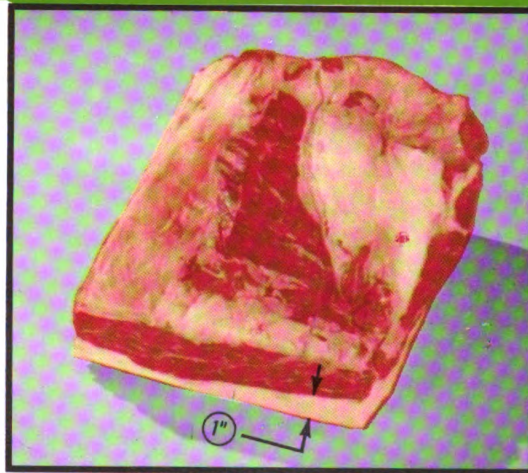
### **188 SHORT HIP**

The short hip is that portion of the Sirloin (loin-end)—Item No. 181—remaining after the removal of most of the bottom sirloin and is made by a cut perpendicular to the outer skin surface starting at the ventral edge of the pelvic bone at the round end of the sirloin and continuing in a straight line parallel to the sacral vertebrae of the backbone to complete the cut.





**185 BOTTOM SIRLOIN BUTT (Boneless) Regular**



**186 BOTTOM SIRLOIN BUTT (Boneless) Trimmed**

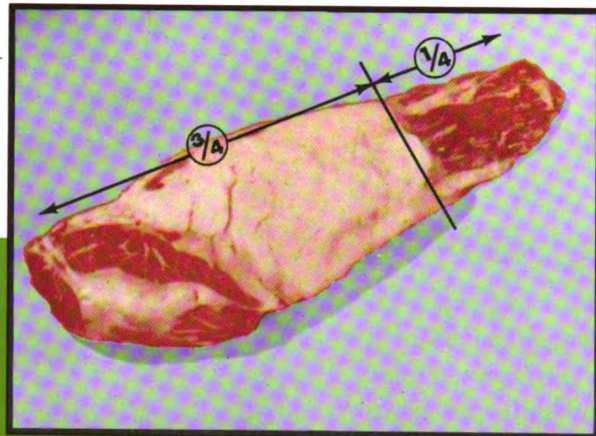
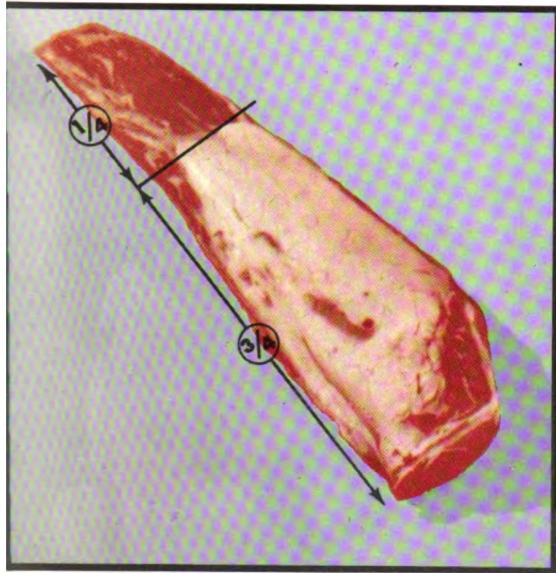
## 189 FULL TENDERLOIN Regular

The full tenderloin (regular) is removed from the full loin, by a cut starting on the round end of the loin then following the seam over the hip bone to loosen the butt end of the tenderloin, and continuing the cut under the tenderloin until the end of the hip bone is reached; then cutting along the inside of the chine bone closely following the contour of the lumbar vertebrae and the adjacent lateral processes to a point where the 13th rib joins the 13th thoracic vertebra. The tenderloin is thus removed in one piece. The full tenderloin must be trimmed so that the fat does not exceed  $\frac{3}{4}$  inch in thickness at the butt end up to the point where the large lymph gland is exposed. The fat must then be tapered down to the blue tissue at a point not beyond  $\frac{3}{4}$  of the length of the entire tenderloin measured from the butt end. The full tenderloin must be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding  $\frac{1}{2}$  inch in depth will not be acceptable.



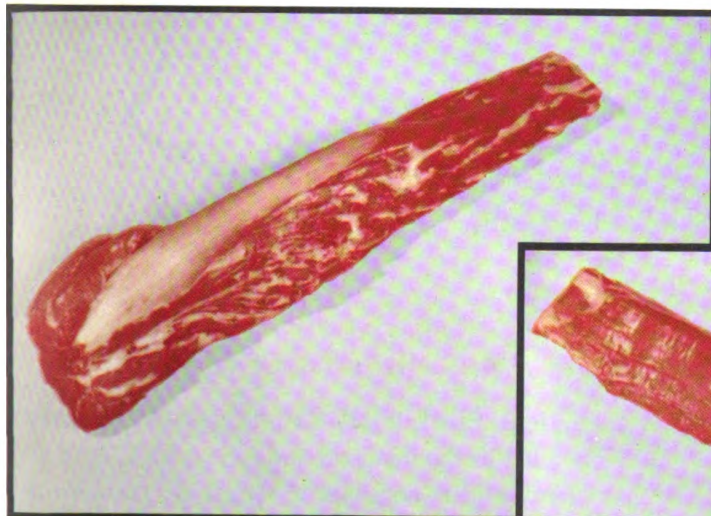
## 190 FULL TENDERLOIN (Special)

The full tenderloin (special) is prepared as described in Full Tenderloin, Regular—Item No. 189 except that all surface fat and the attached side strip muscle and the fat lying between the side be completely removed. Other loose visible tissue must be removed, but the principal membranous tissue over the tenderloin muscle must remain intact. Tenderloins with scores exceeding  $\frac{1}{2}$  inch in depth will not be acceptable.



**189**

**FULL TENDERLOIN**  
**Regular**



**190**

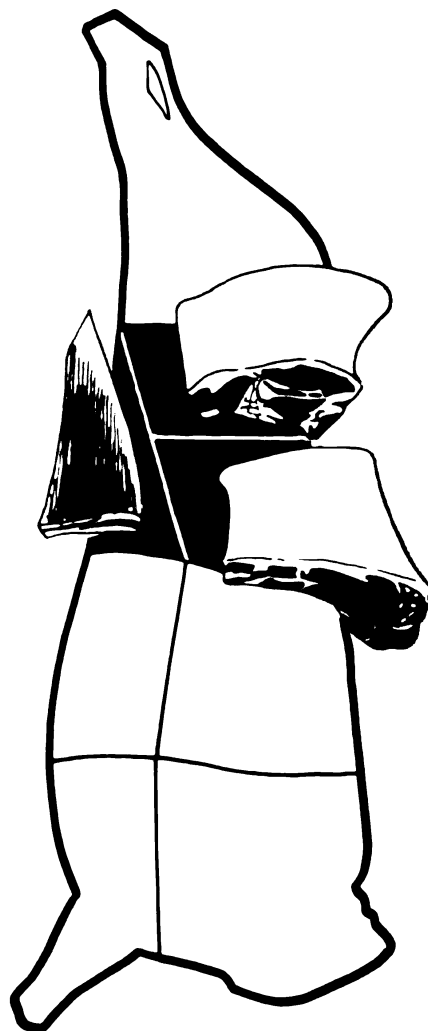
**FULL TENDERLOIN**  
**(Special)**

### 181 BUTT TENDERLOIN

The butt tenderloin is that portion of the tenderloin muscle removed from a Sirloin (loin end)—Item No. 181. The tenderloin must be trimmed so that the fat does not exceed  $\frac{3}{4}$  inch in thickness. The large lymph gland must be exposed. The tenderloin must be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding  $\frac{1}{2}$  inch in depth will not be acceptable.

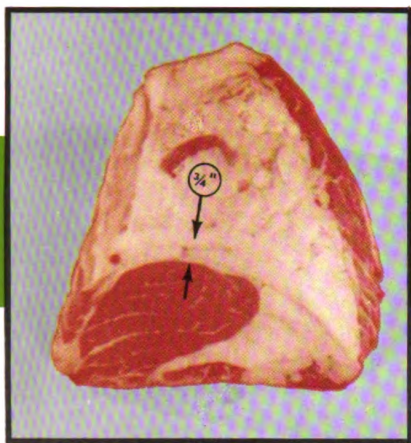
### 182 SHORT TENDERLOIN

The trimmed short tenderloin is that portion of the tenderloin muscle removed from the regular cut Short Loin — Item No. 173 — or Short Loin (Diamond-Bone)—Item No. 174. The fat on the short tenderloin must not exceed  $\frac{1}{2}$  inch in thickness at the hip bone end and must be tapered down to the blue tissue at a point not more than half the distance of the short tenderloin measured from the hip end. The short tenderloin must be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding  $\frac{1}{2}$  inch in depth will not be acceptable.

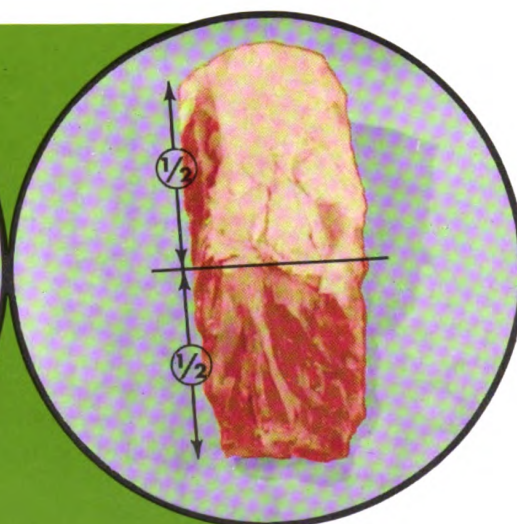
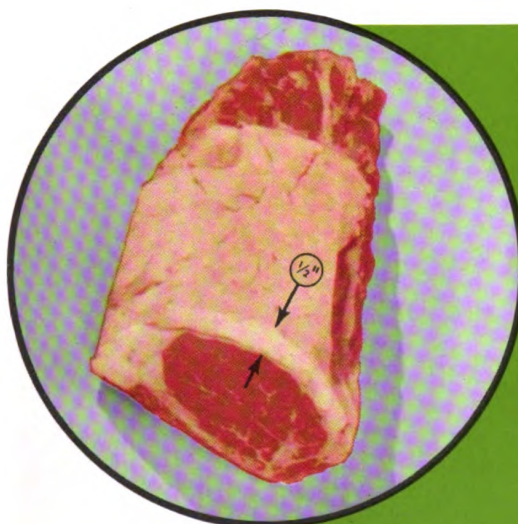


### 193 FLANK STEAK

The Flank Steak is the flat, oval-shaped muscle embedded in the inside of the cod or udder end of the flank and is obtained by stripping the serous membrane from over the flank steak, loosening the narrow end of the steak piece, and pulling the flank steak from the thick membrane which lies underneath. The flank steak must be practically free from fat, except for minute flakes that adhere to the meat.



**191**  
**BUTT**  
**TENDERLOIN**

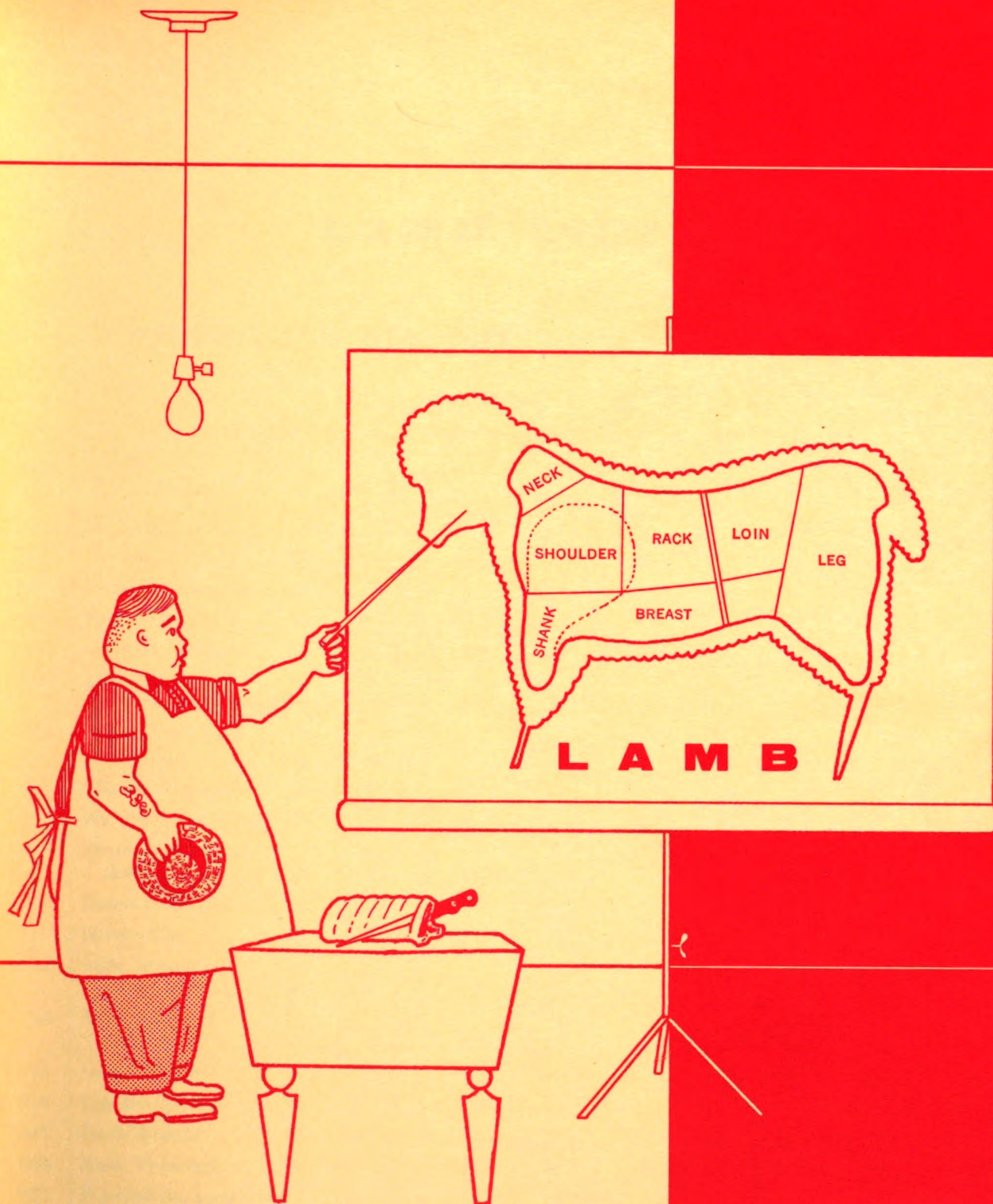


**192** **SHORT TENDERLOIN**



**193** **FLANK STEAK**





Quality *Lamb* is well fed,  
finely grained and has  
a pinkish red color.

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# LAMB INDEX

## PRODUCTS AND WEIGHT RANGE TABLE

### AVERAGE WEIGHT RANGE FOR CARCASSES AND WHOLESALE AND FABRICATED CUTS

Item No.	Product	Page No.	Range 1		Range 2		Range 3		Range 4	
			Lamb Pounds	Mutton Pounds	Lamb Pounds	Mutton Pounds	Lamb Pounds	Mutton Pounds	Lamb Pounds	Mutton Pounds
200	Carcass .....	55	30-41	55-75	42-53	76-95	54-65	96-115	66-75	116-130
201	Carcass, <i>Fabricated</i> .....	55								
202	Foresaddle .....	55	15-21	28-38	21-27	38-48	27-33	48-58	33-38	58-65
203	Bracelet, ( <i>Double</i> ) .....	55	5-6	8-11	6-8	11-14	8-10	14-17	10-12	17-19
204	Hotel Rack, <i>Trimmed (Double)</i> .....	56	3-5	6-8	5-6	8-10	6-7	11-13	7-8	13-14
205	Chucks and Plates ( <i>Double</i> ) .....	56	12-16	22-30	17-21	30-38	22-26	38-46	26-30	46-52
206	Chucks ( <i>Double</i> ) .....	56	11-14	19-26	15-19	27-33	19-23	34-40	23-27	41-46
207	Shoulders ( <i>Double</i> )...	56	8-10	14-19	11-13	19-24	14-16	24-29	17-19	29-33
208	Shoulders ( <i>Boned, Rolled, Tied</i> ).....	58	3-4	6-8	4-6	8-10	6-7	10-12	7-8	12-26
209	Breast and Shank.....	58	4-6	8-11	6-7	11-13	8-9	13-16	10-11	16-18
230	Hindsaddle .....	60	15-21	28-38	21-27	38-48	27-33	48-58	33-38	58-65
231	Loin, <i>Regular (Double)</i> .....	60	5-6	8-11	7-8	11-14	8-10	14-17	10-11	17-20
232	Loin, <i>Trimmed (Double)</i> .....	60	3-4	6-8	4-5	8-10	5-7	10-12	7-8	12-15
233	Legs ( <i>Double</i> ) .....	60	11-14	19-26	15-19	27-33	19-23	34-40	23-27	41-46
234	Leg, <i>Oven-Prepared</i> ...	62	4-6	8-10	6-8	11-13	8-9	14-16	9-11	16-18
235	Back, <i>Regular</i> .....	62	9-12	17-23	13-16	23-29	16-20	29-35	20-23	35-39
236	Back, <i>Trimmed</i> .....	62	6-8	11-15	8-11	15-19	11-13	19-23	13-15	23-26
237	Hindsaddle, <i>Long-Cut, Regular</i> .....	62	20-27	36-49	27-34	49-62	35-42	62-75	44-49	75-85
238	Hindsaddle, <i>Long-Cut, Trimmed</i> .....	62	17-23	30-41	23-29	42-52	30-36	53-63	36-41	64-72

Note—When single fores, chucks, shoulders, hotel racks, hinds, loins, legs, backs, etc., are specified, their respective weights must be one-half of that prescribed for double (i.e. in pairs) cuts.

All numbers shown on subsequent pages are to be construed as item numbers.

# **SPECIFICATIONS**

## **CLASSIFICATION**

Lamb and mutton items covered by these specifications must be of the following kinds (grades, types, weight ranges, and states of refrigeration), as specified herein.

### **GRADE:**

#### **To Be Specified By Purchaser**

U. S. Prime	U. S. Good	U. S. Cull
U. S. Choice	U. S. Utility	

### **TYPE**

#### **To Be Specified By Purchaser**

A—Lamb      B—Yearling Mutton      C—Mutton

### **WEIGHT RANGE**

#### **To Be Specified By Purchaser**

Range 1, 2, 3 or 4 or any combination of ranges, or actual weight range in pounds (10/12 lbs., 20/24 lbs., etc.).

### **STATE OF REFRIGERATION**

#### **To Be Specified By Purchaser**

**A. Chilled                      B. Frozen**

## **DETAILED REQUIREMENTS**

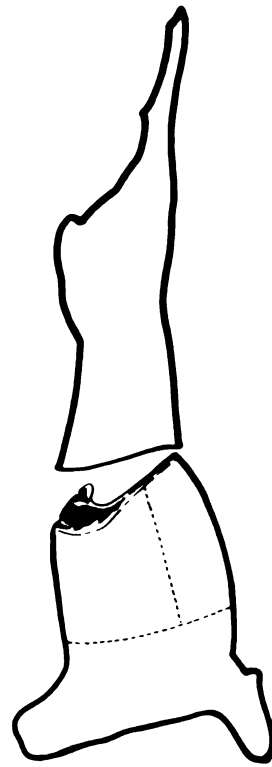
The lamb, yearling mutton, and mutton products described in these specifications must be derived from sound, well-dressed, unsplit lamb or mutton carcasses; or from sound, well-trimmed wholesale market cuts from such carcasses. Unless otherwise specified, the wholesale and fabricated cuts are double cuts. Single cuts are produced by splitting or sawing and cutting through the median section of the long axis of the spinal processes and related attachments of flesh and bone joining the pair of such cuts. Lamb or mutton cuts which have been excessively trimmed in order to meet specified weights, or are substandard according to the specifications for any reason are excluded. The lamb and mutton must be free of objectionable odors, blood clots, scores, and mutilations (other than slight), discoloration, ragged edges, superficial appendages, blemishes, deterioration, damage, or mishandling. The lamb and mutton also must be free from bruises, evidence of freezing or defrosting and must be in excellent condition to the time of delivery.

## 200 CARCASS

A lamb, yearling mutton, or mutton carcass is the entire unsplit, well-dressed carcass of the type specified without the pluck (heart, liver, and lungs), melt, (spleen), and caul fat. Bloody tissue and frayed ends, such as usually are at the neck, and practically all heart fat must be closely removed and excluded. The skirt (diaphragm) and the hanging tender may be removed in whole or in part.

## 201 CARCASS, Fabricated

The carcass is separated into sides by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass and then dividing each side into a forequarter and hindquarter by cutting between the 12th and 13th ribs keeping the knife firmly against the 12th rib, following the curvature of the ribs, and continuing the cut through the cartilage and meat of the flank at an approximate right angle to the chine bone, then cutting through the chine bone between the 12th and 13th ribs. The bones of the foreshank must be completely removed by cutting on each side of the bone from the elbow to the knee joint, on the inside of the shank, and cutting under the bone so as to leave the shank meat in one piece and attached to the forequarter. The cords at the knee must be severed where they join the lean meat. The bones of the hindshank must be completely removed by cutting on each side of the bone from the stifle to the hock joint on the inside of the shank, and cutting under the bone so as to leave the meat of the hindshank in one piece and attached to the hindquarter. The cords at the hock joint, including the gambrel cord, must be severed where they join the lean meat. Ragged pieces of foreshank or hindshank meat must be removed and excluded. The tail (caudal) vertebrae must not exceed two in number.



## 202 FORESADDLE

The foresaddle is all of the anterior portion of the carcass produced by "ribbing" the carcass; that is, separating the foresaddle from the hindsaddle by sawing and cutting between the 12th and 13th ribs, the 13th rib remaining with the hindsaddle, and continuing the cut through the meat and cartilage of the flank at right angles to the spine. The foresaddle includes the 1st through the 12th ribs.

## 203 BRACELET (Double)

The bracelet is the double hotel rack and attached plates remaining all in one piece after separating the same from the double chuck portion by cutting reasonably straight across and through the foresaddle at right angles to the spine and following the natural curvature between the 4th and 5th ribs so that the 5th through the 12th ribs remain in the double hotel rack. The regular hotel rack requires no further trimming.

## **204 HOTEL RACK, Trimmed (Double)**

The trimmed hotel rack shall be that portion of the Bracelet — Item No. 203 — remaining after the breast portions have been removed. The breast portions must be removed from racks by starting a cut on the 12th rib not more than 4 inches from the extreme outer tip of the rib-eye muscle, and continuing it in a straight line to a point on the 5th rib not more than 4 inches from the extreme outer tip of the rib-eye muscle.

## **205 CHUCKS and PLATES (Double)**

The chucks and plates are that portion of the foresaddle remaining after the removal of the Hotel Rack, Trimmed—Item No. 204.

## **206 CHUCKS (Double)**

The chucks are that portion of the foresaddle remaining after the removal of the Bracelet (Double) —Item No. 203.



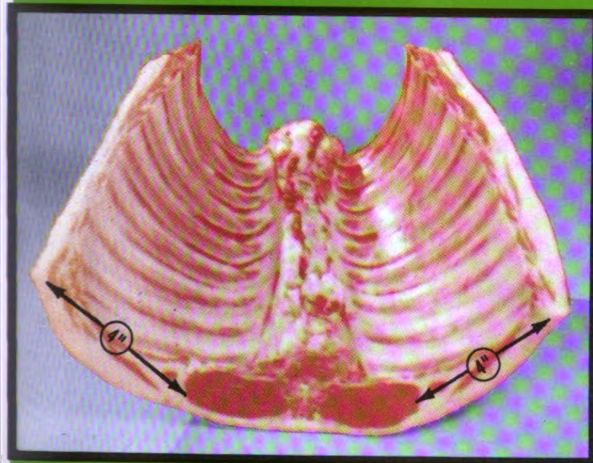
## **207 SHOULDER (Double)**

The shoulders are that portion of the foresaddle remaining after the removal of the foreshanks, bris-kets, the bracelet and the neck and are obtained by two straight cuts perpendicular to the outside or skin surface. The first cut passes across the fore-saddle between the 4th and 5th ribs (this cut separates the double chuck from the bracelet). The second cut passes through the cartilagenous junction of the first rib and the anterior extremity of the sternum (breast bone cartilage) continuing in a straight line to the 4th rib perpendicular to the first cut (this cut severs the foreshanks and bris-kets from the double shoulders). The neck must be neatly removed by a straight cut perpendicular to the neck which leaves not more than 1 inch of neck on the shoulders.

# LAMB



**204**



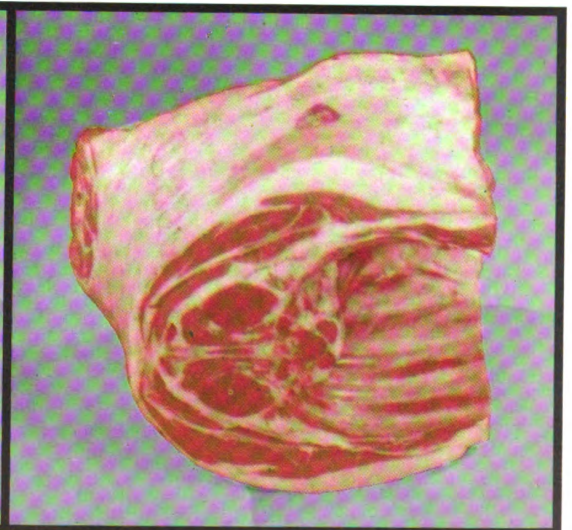
**HOTEL RACK, Trimmed (Double)**



**206 CHUCKS (Double)**

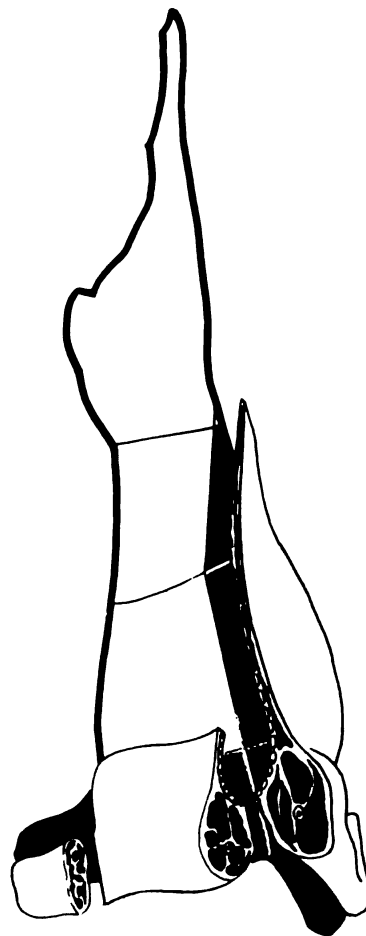


**207 SHOULDER (Double)**



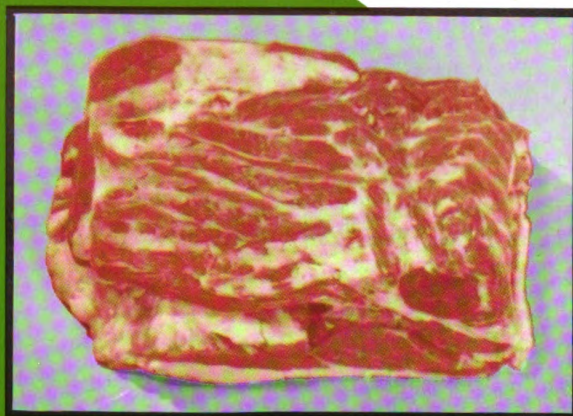
## **208    SHOULDER (Single)** **Boned, Rolled, Tied**

The boned shoulder (single) is the same as Item No. 207 after it has been split and made completely boneless. The blade bone must be removed carefully to avoid cutting through the flesh at the ridge of the blade bone so as to leave the clod firmly attached on the chine bone side. The remaining meat of the shoulder must be left intact in one piece. In addition to all bones and cartilages, the backstrap, exposed major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland located just in front of the shoulder joint must be removed and excluded. The boneless shoulder must be rolled to produce a firm, compact, rolled roast and be held together by individual loops of strong twine uniformly spaced around the outside of the rolled roast.



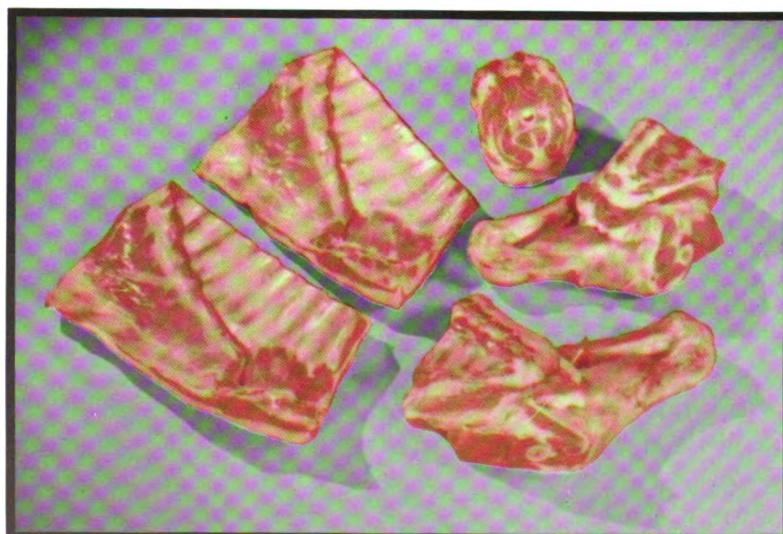
## **209    BREAST and SHANK** **(Stew)**

The breast and shank stew include the flank, neck, breast, and shank; the breast and shank; or the brisket and shank portions left intact in one piece. The foreleg-bone portion must be excluded after removal at or slightly beyond the first articulating joint of the knee towards the shank. The above cuts must reasonably conform with those derived from making shoulders, hotel racks, and trimmed loins as described in these specifications but must not include pieces with unduly fragmented flesh and bone.



**208**

**SHOULDER (Single)  
Boned, Rolled, Tied**



**209 BREAST and SHANK (Stew)**

## 230 HINDSADDLE

The hindsaddle is the posterior portion of the unsplit carcass remaining after the removal of the Foresaddle—Item No. 202.

## 231 LOIN, REGULAR (Double)

The regular loin is both loins (double) remaining all in one piece as a pair after separating the same from the double leg portion of the Hindsaddle—Item No. 230—at the anterior end of the hip bone leaving all of the hip bone in the leg. This cut separating the loin from the leg must be perpendicular to the outside skin surface and also perpendicular to the back bone. The regular loin requires no further trimming.



## 232 LOIN, TRIMMED (Double)

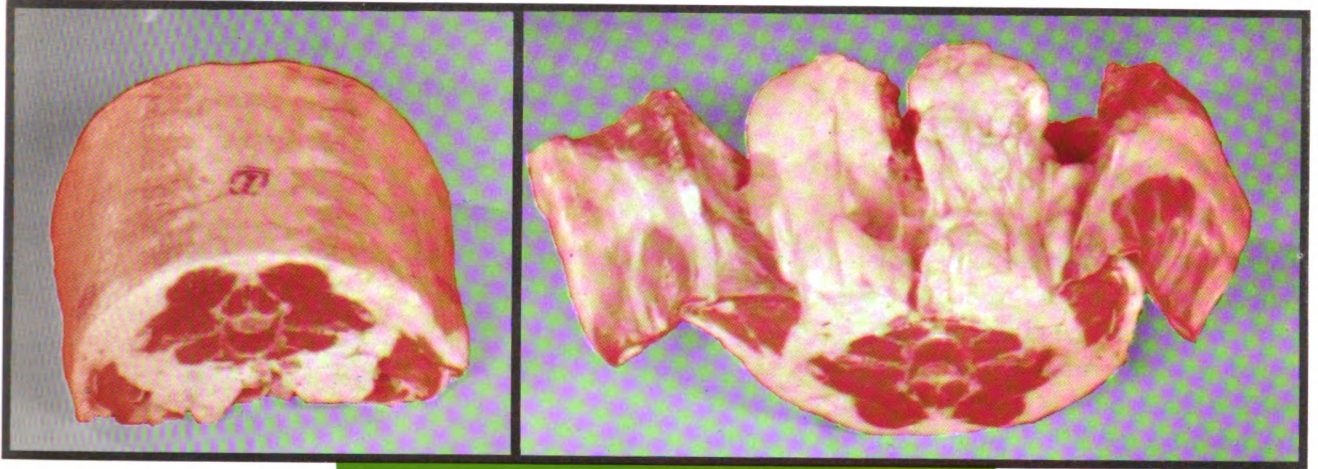
The trimmed loin is that portion of the Loin, Regular — Item No. 231 — remaining after the flank portions have been removed. The flank portions must be removed by starting a cut on the 13th rib not more than 4 inches from the extreme outer tip of the loin eye muscle, and continuing it in a



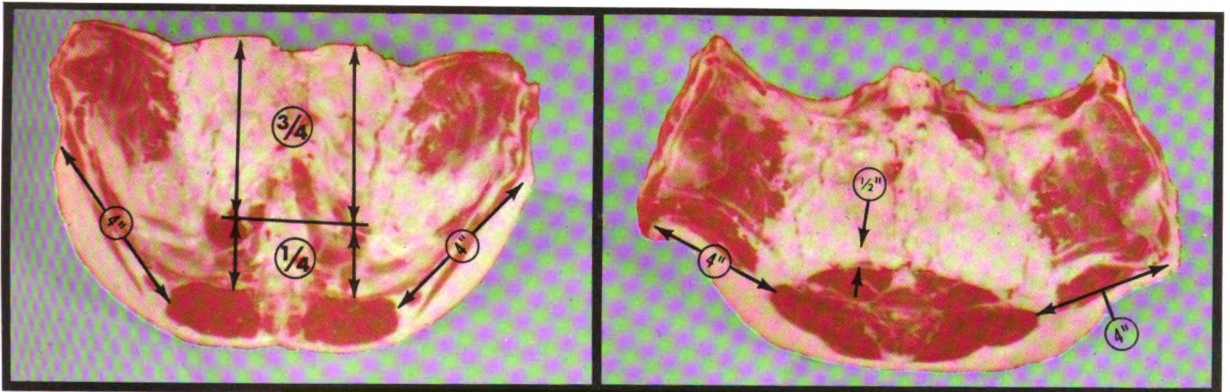
straight line to a point on the leg end which is not more than 4 inches from the extreme outer tip of the loin eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed  $\frac{1}{2}$  inch in thickness at the butt end. The fat must then be tapered down to the lean surface at a point not beyond  $\frac{3}{4}$  of the length of the entire loin.

## 233 LEGS (Double)

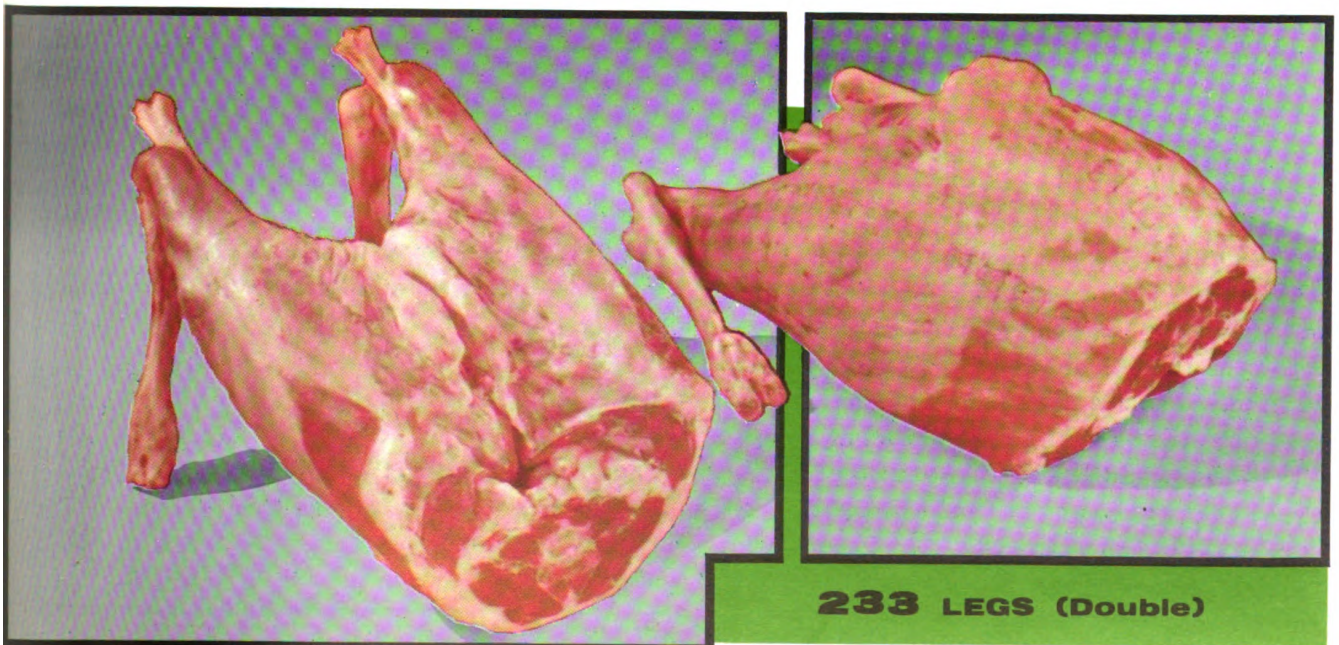
The double legs are that portion of the hindsaddle remaining after the removal of the Loin, Regular—Item No. 231.



**231 LOIN, REGULAR (Double)**



**232 LOIN, TRIMMED (Double)**



**233 LEGS (Double)**

## **234 LEG, OVEN-PREPARED (Single)**

The oven-prepared single leg is prepared from one-half the Leg (Double)—Item No. 233. The pelvic bone, backbones, and tail bones must be closely removed from the rump and sirloin portions of the leg. The shank bone is removed by cuts starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the leg) to the shank bone, following this bone to the stifle joint, passing through the joint then removing the shank meat and shank bone from the leg. The entire flank and all cod or udder fat in excess of  $\frac{1}{2}$  inch must be removed and excluded.



## **235 BACK, Regular**

The regular back is that portion of the carcass remaining all in one piece after the removal of the Chuck (Double) — Item No. 206 — and the Legs (Double)—Item No. 233. The regular back requires no further trimming.

## **236 BACK, Trimmed**

The trimmed back is that portion of the Back, Regular—Item No. 235—remaining after the breasts and flanks have been removed by a cut starting at a point on the 5th rib which is not more than 4 inches measured in a straight line from the extreme outer tip of the rib-eye muscle and continuing in a reasonably straight line to a point on the leg end which is not more than 4 inches from the extreme outer tip of the loin-eye muscle. The kidney knobs must be removed and in addition the lumbar fat

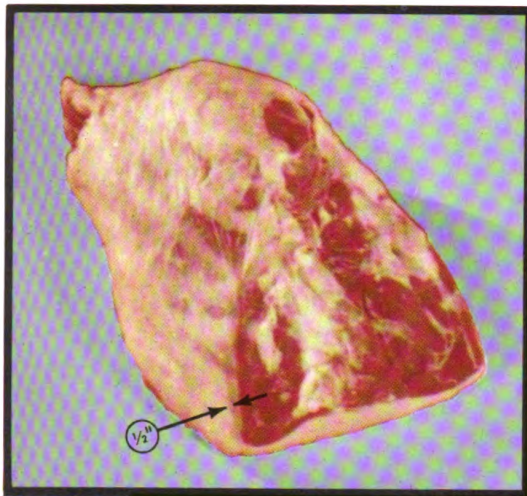
must be trimmed from the loin so that the fat does not exceed  $\frac{1}{2}$  inch in thickness at the loin end. The fat must then be tapered down to the lean surface at a point not beyond  $\frac{3}{4}$  of the length of the entire loin.

## **237 HINDSADDLE, Long-Cut, Regular**

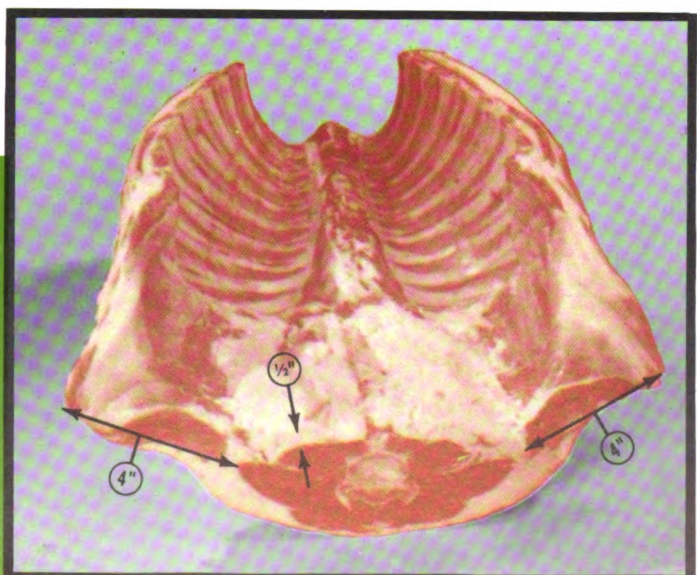
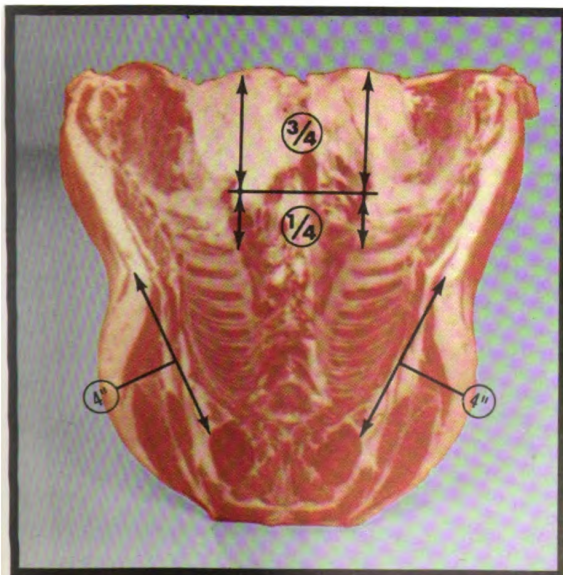
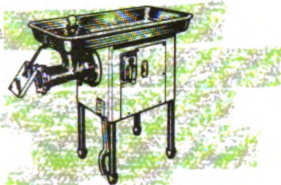
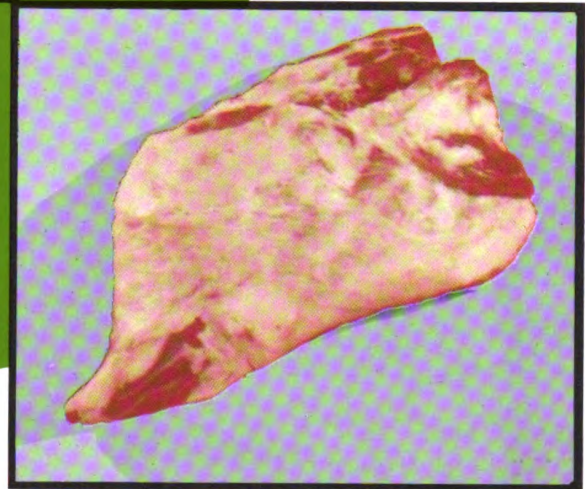
The long-cut, regular hindsaddle is that portion of the carcass remaining after the removal of the Chuck, Double—Item No. 206. The long-cut, regular hindsaddle requires no further trimming.

## **238 HINDSADDLE, Long-Cut, Trimmed**

The long-cut, trimmed hindsaddle is the Leg (Double)—Item No. 233—and the Back, Trimmed—Item No. 236—portions of the carcass all in one piece.



**234**  
LEG,  
OVEN-PREPARED  
(Single)



**236 BACK, Trimmed**



The finest *Veal* is milk fed  
and the flesh has a pinkish hue  
that is unmistakable.





# VEAL INDEX

## PRODUCTS AND WEIGHT RANGE TABLE

AVERAGE WEIGHT RANGE FOR  
CARCASSES AND WHOLESALE AND FABRICATED CUTS

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301	Carcass, <i>Fabricated</i> .....	66	57-95	119-165	96-133	167-214	134-165	215-261
302	Carcass, <i>Boneless</i> .....	66	46-77	96-135	78-108	136-173	109-134	174-212
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306	Hotel Rack, <i>Trimmed (Double)</i> .....	68	5-8	9-13	8-11	13-17	11-13	17-21
307	Chucks and Plates ( <i>Double</i> ) .....	68	26-43	54-75	43-61	76-97	61-75	97-118
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310	Shoulder Clod .....	70	2-3½	4-6	3½-4½	6-7½	4½-6	7½-9
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312	Foreshank .....	70	1-2	2½-3½	2-3	3½-4½	3-3½	4½-5½
313	Breast .....	70	3½-6	7-9½	6-7½	9½-12	7½-9½	12½-15
330	Hindsaddle .....	70	29-49	61-86	49-69	86-110	69-86	111-135
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332	Loin, <i>Trimmed (Double)</i> .....	72	4-7	9-12	7-10	13-16	10-12	16-19
333	Leg, ( <i>Double</i> ) .....	72	24-40	50-70	40-56	70-90	56-70	90-110
334	Leg, <i>Oven-Prepared, Bnls. (Single)</i> .....	72	9-15	18-26	15-21	26-33	21-26	33-40
335	Leg, <i>Shank Off, Bnls. (Single)</i> .....	72	7-11	13-19	11-15	19-24	15-19	24-29
336	Leg, <i>Rump and Shank Off (Single)</i> .....	74	4-8	9-13	8-10	13-17	10-13	17-20
337	Leg, <i>Rump and Shank Off,     Bnls. (Single)</i> .....	74	3½-7	7-12	7-9	12-15	9-12	15-18
338	Back, <i>Regular</i> .....	74	11-19	22-30	19-26	33-42	26-31	42-51
339	Back, <i>Trimmed</i> .....	74	9-15	18-25	15-20	26-33	20-25	33-40
340	Hindsaddle, <i>Long-Cut, Regular</i> .....	74	35-38	73-102	58-81	100-131	82-100	131-160
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Note: When single fores, hotel racks, chucks and plates, square-cut chucks, hinds, loins, backs, legs, etc., are specified their respective weight shall be one-half of that prescribed for double (i.e. in pairs) cuts.

All numbers shown on subsequent pages are to be construed as item numbers.

## SPECIFICATIONS

### CLASSIFICATION

Veal and calf items covered by these specifications shall be of the following kinds; (grades, types, weight ranges, and states of refrigeration) as specified herein.

#### GRADE:

##### To Be Specified By Purchaser

U. S. Prime	U. S. Good	U. S. Utility
U. S. Choice	U. S. Standard	U. S. Cull

### WEIGHT RANGE

##### To Be Specified By Purchaser

Range 1, 2 or 3 or any combination of ranges, or actual weight range in pounds (10/12 lbs., 20/24 lbs., etc.).

### STATE OF REFRIGERATION

##### To Be Specified By Purchaser

**A. Chilled**                      **B. Frozen**

## DETAILED REQUIREMENTS

### MATERIAL

The veal and calf product items described herein must be derived from sound, well-dressed, unsplit veal or calf carcasses without the hide and caul fat; from sound, split sides; or from sound, well-trimmed wholesale market cuts derived from such carcasses. Unless otherwise specified, the wholesale and fabricated cuts are double cuts. Single cuts are produced by splitting or sawing and cutting through the median section of the long axis of the spinal processes and related attachments of flesh and bone joining the pair of such cuts. Veal or calf cuts which have been excessively trimmed in order to meet specified weights, or are substandard according to the specifications for any reason are excluded. The veal and calf must be free of objectionable odors, blood clots, scores and mutilations (other than slight), discoloration, ragged edges, superficial appendages, blemishes, deterioration, damage, or mishandling. The veal and calf also must be free from bruises, evidence of freezing or defrosting and must be in excellent condition to the time of delivery.

## 300 CARCASS

A veal or calf carcass consists of the entire unsplit, well-dressed carcass, with not to exceed 2 tail (caudal) vertebrae and without the hide and caul fat. Practically all mediastinal tissue and heart fat usually present in the lower thorax (1st rib and sternum region) and bloody tissue and frayed ends, such as are usually at the neck, must be closely removed and excluded. The skirt (diaphragm) and the hanging tender may be removed in whole or in part.

## 301 CARCASS, Fabricated

The carcass is separated into sides by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass. Each side is divided into a forequarter and hindquarter by cutting between the 12th and 13th ribs, keeping the knife firmly against the 12th rib, following the curvature of the ribs, and continuing the cut through the cartilage and meat of the flank at an approximate right angle to the chine bone, then cutting through the chine bone between the 12th and 13th ribs. The bones of the foreshank are completely removed by cutting on each side of the bone from the elbow to the knee joint, on the inside of the shank, and cutting under the bone so as to leave the shank meat in one piece and attached to the forequarter. The cords at the knee are severed where they join the lean meat. The bones of the hind shank are completely removed by cutting on each side of the bone from the stifle to the hock joint on the inside of the shank, and cutting under the bone so as to leave the meat of the hind shank in one piece and attached to the hindquarter. The cords at the hock joint, including the gambrel cord, are severed where they join the lean meat. Ragged or loose pieces of foreshank or hindshank meat must be removed and excluded.

## 302 CARCASS, Boneless

All cuts of the carcass must be used in the proportion in which they exist in the carcass except that tenderloins, flanks, navels, briskets, shanks, skirts, hanging tenders, necks or rib fingers may be excluded at the contractor's option. Under no circumstances, can one of the above mentioned cuts be substituted for another; that is, if flanks are excluded a like quantity of navels cannot be substituted. Carcasses on which any appreciable amount of meat has been removed from the primal cuts (loins, ribs, rounds, or chucks) may not be used.

*(Continued next page)*

## 302 CARCASS, Boneless

### (continued)

All bones, bone slivers, kidney knobs, and cartilages must be removed and carcasses must be boned so as to leave all boneless cuts as nearly intact as possible. *The total trimmable fat content of the boneless veal must not exceed 10 percent.*

The forequarter is made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operation: clod, chuck, shank, rib, navel and brisket. In addition to removing all bones and cartilages, the following parts must be removed and excluded:

1. The backstrap and all neck ligaments;
2. The prescapular lymph gland located in the shoulder;
3. The exposed large arteries and veins in the neck;
4. Neck meat with dark blood discoloration;
5. The serous membrane (peritoneum) over the inside of the abdominal section of the navel;
6. The strip of heavy connective tissue along the lower edge of the navel posterior to the brisket;
7. The tendon ends of the shank to a point at which the cross-section of the shank is at least 75 percent muscle;
8. The fibrous tissue (deckle) on the boned surface of the brisket;
9. All serous membrane and connective tissue from both sides of the skirts.

The hindquarter is made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operation: strip loin, sir-butt, tenderloin, rump, flank, shank, and the inside, outside, and knuckle of the round. In addition, the kidney, kidney fat and pelvic fat, and all bones, bone slivers, and cartilages, the following parts shall be removed and excluded:

1. The backstrap in the loin section;
2. The white tissue on the gracilis muscle on the inside round;
3. The white, fibrous sheet on the boned surface of the sir-butt and rump;
4. The heavy connective tissue on the edge of the outside round adjacent to the knuckle;
5. The popliteal and prefemoral lymph glands;
6. The fibrous tissue over the outside of the knuckle and the white tissue (periosteum) remaining on the knuckle where removed from the femur (round bone);
7. The kneecap (patella) and surrounding heavy connective tissue;
8. The serous membrane (peritoneum) over the inside of the flank;
9. The heavy sheet of connective tissue (abdominal tunic) between the muscles of the flank;
10. The strip of heavy connective tissue along the lower edge of the flank;
11. The tendon ends of the shank to a point at which the cross-section is at least 75 percent muscle;
12. All mammary tissue, udders, cod fat, pizzle ends, kidneys, and kidney knobs;
13. Blood vessels and all heavy external and internal connective tissue in the hanging tenders.

## 303 SIDE

A side consists of the approximate half portion of the carcass produced by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass, thus separating the two sides. The sides must be matched sides (right and left sides from the same carcass) insofar as practicable. The sides may, at the contractor's option, be divided into a forequarter and hindquarter by cutting between the 12th and 13th ribs, the 13th rib remaining with the hindquarter.

### **304 FORESADDLE**

The foresaddle is the unsplit anterior portion of the unsplit carcass remaining after the severance of the 1-rib hindsaddle by "ribbing" the carcass, that is, separating the foresaddle from the hindsaddle by cutting between the 12th and 13th ribs, and continuing the cut between the flank and plate portions at approximate right angles to the spine. Practically all mediastinal tissue, heart fat, bloody neck meat, and the skirt must be removed and excluded.

### **305 BRACELET (Double)**

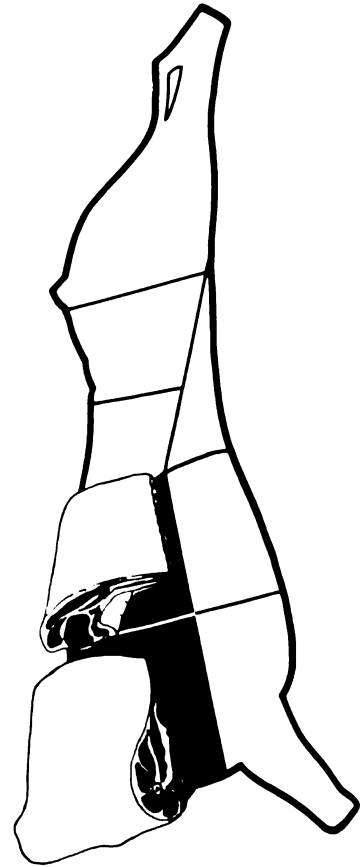
The bracelet is the double hotel rack and attached plates remaining all in one piece after separating the same from the double chuck portion by cutting reasonably straight across and through the foresaddle at right angles to the spine between the 5th and 6th ribs so that the 6th through the 12th ribs remain in the hotel rack. The Bracelet (Double) requires no further trimming.

### **306 HOTEL RACK, Trimmed (Double)**

The trimmed hotel rack is that portion of the Bracelet (Double) — Item No. 305 — remaining after the breast portions have been removed. The breast portions must be removed from racks by starting a cut on the 12th rib not more than 4 inches from the extreme outer tip of the rib eye muscle, and continuing it in a straight line to a point on the 6th rib not more than 4 inches (measured in a straight line) from the extreme outer tip of the rib-eye muscle.

### **307 CHUCKS and PLATES (Double)**

The chucks and plates (double) are that portion of the foresaddle remaining after the removal of the Hotel Rack (Trimmed)—Item No. 306.



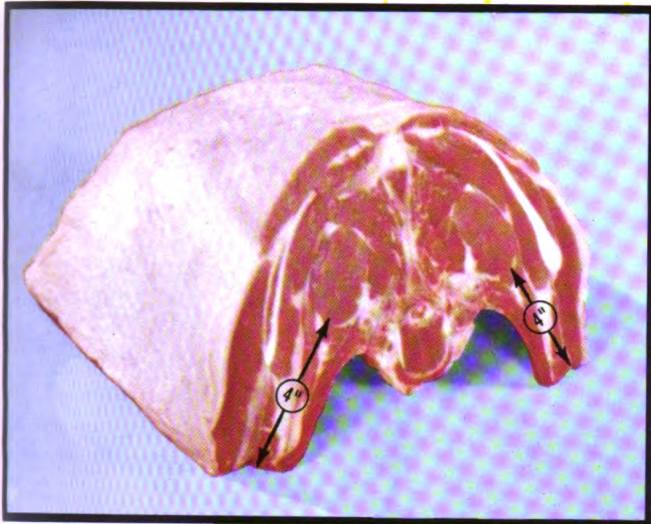
### **308 CHUCK, REGULAR (Double)**

The regular chuck (double) is that portion of the foresaddle remaining after removal of the Bracelet (Double)—Item No. 305.

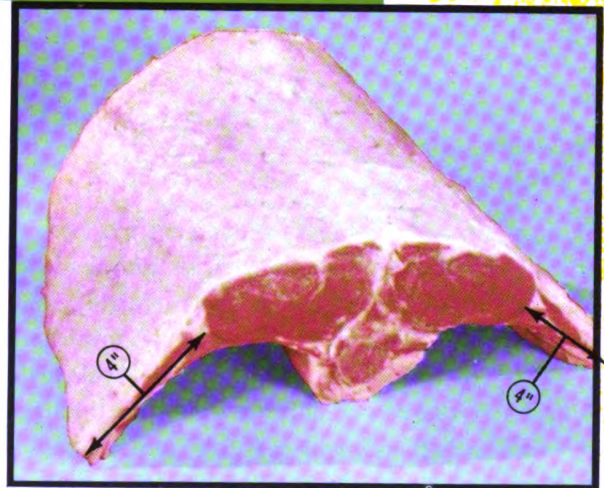
### **309 SQUARE-CUT CHUCKS (Double)**

The square-cut chucks (double) are that portion of the Chuck, Regular—Item No. 308—remaining after the removal of the foreshank and brisket, and is obtained by a straight cut perpendicular to the outer skin surface which passes through the cartilagenous juncture of the first rib and the anterior extremity of the sternum (manubrium or breast bone cartilage) and is perpendicular to the long axis of the 5th rib.

# VEAL



**306 HOTEL RACK, Trimmed (Double)**



**309**

**SQUARE-CUT CHUCKS (Double)**



### 310 SHOULDER CLOD

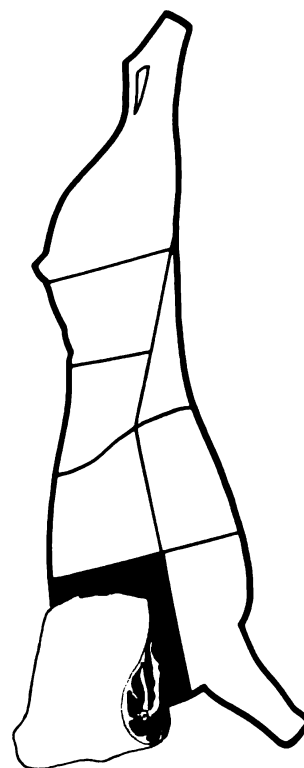
The shoulder clod is the large outside muscle which lies posterior to the elbow joint (lower end of arm bone) and ventral to the medial ridge of the blade bone. The thick end of the clod includes all muscles overlying the first natural seam and the thinner end includes all the muscles lying above the rear edge of the shoulder blade. The clod must be removed in one piece without undue scoring and all sides must be trimmed so that the clod is not less than  $\frac{3}{4}$  inch thick at any point. The heavy tendons at the elbow end of the clod must be removed and excluded.

### 311 SQUARE-CUT CHUCK, Boneless (Clod Out)

The square-cut chuck must be made entirely boneless. The shoulder clod is removed, as described in Shoulder Clod—Item No. 310, and excluded. The remaining meat of the chuck must be left intact in one piece. In addition to all bones and cartilages, the backstrap, exposed major arteries, neck meat discolored with blood, and the prescapular lymph gland, located just in front of the shoulder joint, must be removed and excluded. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat.

### 312 FORESHANK

The foreshank is the foreleg portion remaining intact with the brisket after removal from the regular chuck in making the Square-Cut Chuck—Item No. 309. The foreshank must be separated from the brisket by a cut following the dividing or natural seam and leaving the entire “lip” (web muscle) on the brisket.



### 313 BREAST

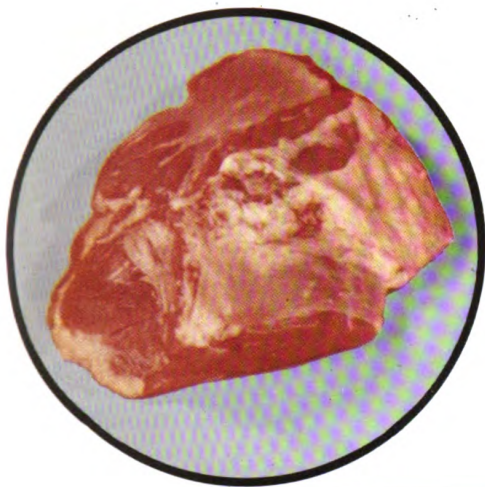
The breast is that portion of the forequarter remaining in one piece after the removal of the Foreshank—Item No. 312, Square-Cut Chuck—Item No. 309, and the Hotel Rack, Trimmed—Item No. 306.

### 330 HINDSADDLE

The hindsaddle is the posterior portion of the unsplit carcass remaining after the removal of the 12 rib Foresaddle—Item No. 304.

### 331 LOIN, REGULAR (Double)

The regular loin is both loins (double) remaining all in one piece as a pair after separating the same from the Hindsaddle—Item No. 330—at the anterior end of the hip bone leaving all the hip bone in the leg. This cut must be perpendicular to the outer skin surface and also perpendicular to the backbone. The regular loin requires no further trimming.



**310 SHOULDER CLOD**



**311 SQUARE-CUT CHUCK, Boneless (Clod Out)**



### **332 LOIN, TRIMMED (Double)**

The trimmed loin is that portion of the Loin, Regular—Item No. 331—remaining after the flank portions have been removed. The flank portions must be removed by starting a cut on the 13th rib not more than 4 inches from the extreme outer tip of the loin eye muscle, and continuing it in a straight line to a point on the leg end which is not more than 4 inches from the extreme outer tip of the loin eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed  $\frac{1}{2}$  inch in thickness at the butt end. The fat must then be tapered down to the lean surface at a point not beyond  $\frac{3}{4}$  of the length of the entire loin.

### **333 LEGS (Double)**

The legs (double) are that portion of the hindsaddle remaining after the removal of the Loin, Regular (Double)—Item No. 331.

### **334 LEG, OVEN-PREPARED, Boneless (Single)**

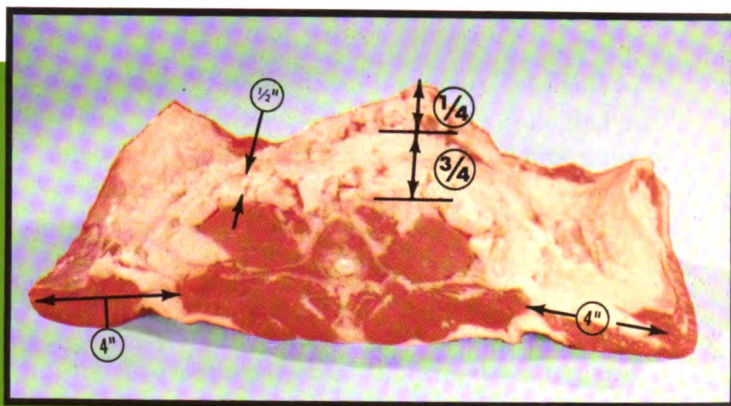
The oven-prepared single leg is prepared from one-half the Legs (Double)—Item No. 333 after sawing and cutting lengthwise centrally through the spine. The pelvic bone, back bones, and tail bones must be closely removed from the rump and sirloin portions of the leg. The shank bone is removed by cuts starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the leg) to the shank bone, following the bone to the stifle joint, passing through the joint then removing the shank bone from the leg. The round bone (femur) is removed by cutting between the inside and outside muscles in a straight line through the natural seam and then closely removing the round bone, kneecap, and the adjacent



heavy tendons. This leaves the boneless leg intact in one piece. The popliteal lymph gland must be removed and excluded. The boneless leg must be formed into a compact roast and be held intact by individual loops of strong twine spaced uniformly around it.

### **335 LEG, SHANK OFF, Boneless (Single)**

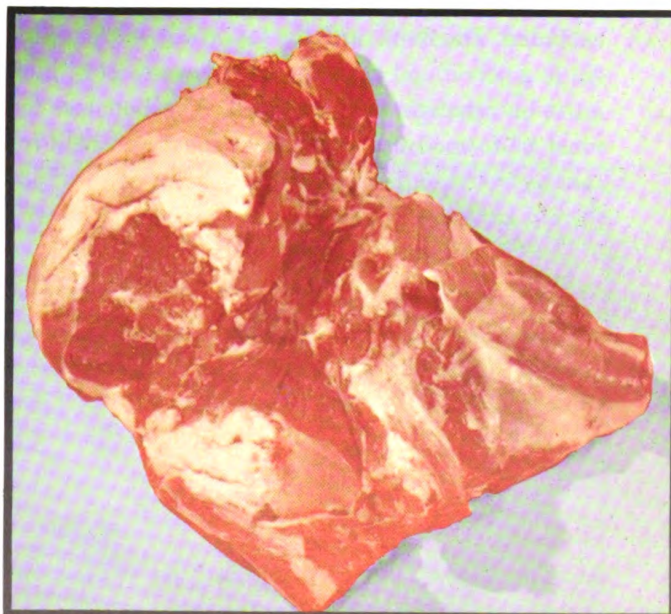
The single leg, shank off, is prepared from one-half the Legs (Double)—Item No. 333—after sawing and cutting lengthwise centrally through the spine. The shank meat and all bones must be removed and excluded. The boneless leg, shank off is prepared as described in Leg, Oven-Prepared—Item No. 334, except that the shank meat is removed by cuts starting at the muscular end of the gambrel cord to the shank bone, following this bone to the stifle joint, passing through the joint and flesh removing the shank meat and shank bone from the boneless leg.



**332 LOIN, TRIMMED (Double)**



**333 LEGS (Double)**



**335 LEG, SHANK OFF, Boneless (Single)**

### **336 LEG, RUMP and SHANK OFF (Single)**

The single leg, rump and shank off is prepared from one-half the Legs, (Double)—Item No. 333 after sawing and cutting lengthwise centrally through the spine. The shank meat, shank bone, the sirloin (loin end), and the rough rump are removed as follows: The shank meat and shank bone are removed as described in Leg, Shank Off—Item No. 335. The rough rump and sirloin (loin end) are removed by a straight cut perpendicular to the outer skin surface immediately posterior and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the leg.

### **337 LEG, RUMP and SHANK OFF, Boneless (Single)**

The boneless single Leg—rump and shank off is the same as Item No. 336 except that it must be made completely boneless. The round bone (femur) is removed by separating the inside and outside (with the heel attached) by a cut starting at the muscular end of the gambrel cord between the inside and outside muscles and continuing through the natural seam and then closely removing the round bone. This leaves the boneless leg (rump, sirloin, and shank off), intact in one piece. The popliteal lymph gland and surrounding fat must be removed and excluded. The flank, and the fat on any surface (including pelvic, cod or udder fat) in excess of  $\frac{1}{2}$  inch must be removed and excluded. The boneless leg must be formed into a compact roast and held intact by individual loops of strong twine spaced uniformly around it.

### **338 BACK, REGULAR**

The regular back is that portion of the carcass remaining all in one piece after the removal of the Chucks, Regular—Item No. 308—and the Legs (Double)—Item No. 333. The regular back requires no further trimming.

### **339 BACK, TRIMMED**

The trimmed back is that portion of the Back, Regular—Item No. 338—remaining after the Breasts



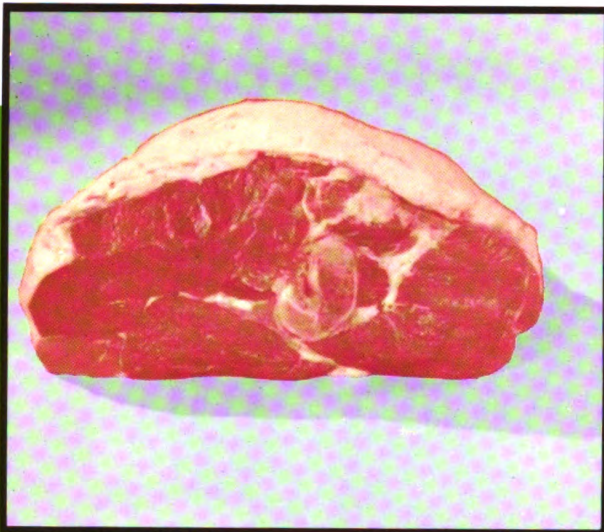
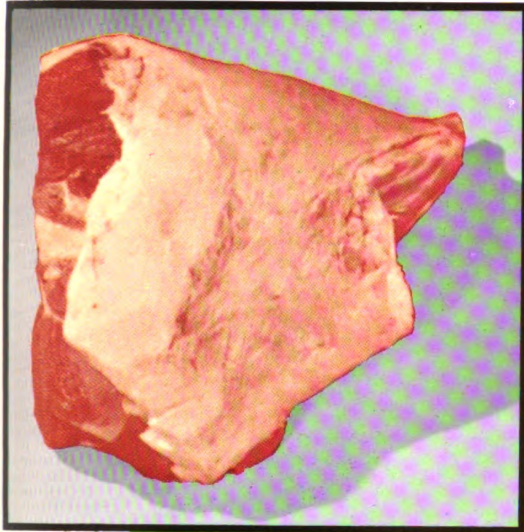
and flanks have been removed by a cut starting at a point on the 6th rib which is not more than 4 inches measured in a straight line from the extreme outer tip of the rib eye muscle and continuing in a reasonably straight line to a point on the leg end which is not more than 4 inches measured in a straight line from the extreme outer tip of the loin eye muscle. The kidney knobs must be removed and in addition the lumbar fat must be trimmed from the loin so that the fat does not exceed  $\frac{1}{2}$  inch in thickness at the loin end. The fat must then be tapered down to the lean surface at a point not beyond  $\frac{3}{4}$  of the length of the entire loin.

### **340 HINDSADDLE, Long-Cut, Regular**

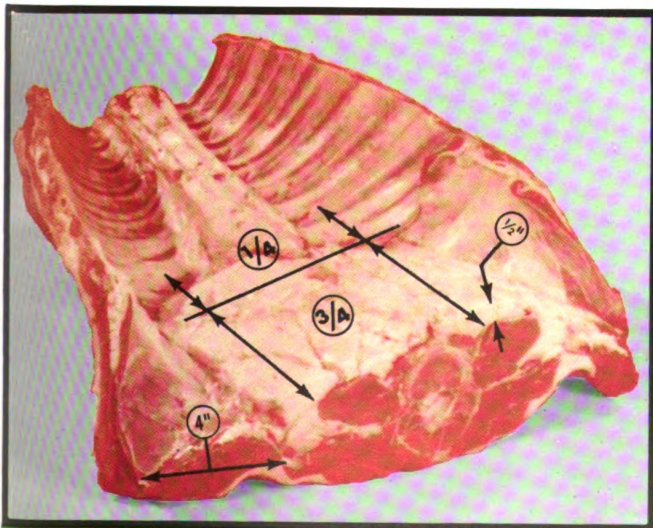
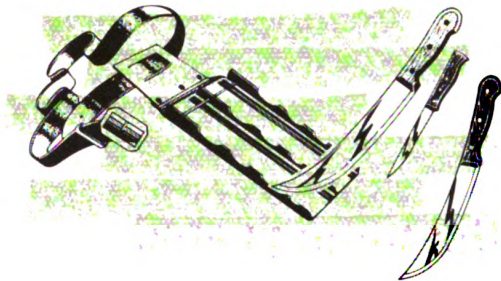
The long-cut, regular hindsaddle is that portion of the carcass remaining after the removal of the Chucks, Regular—Item No. 308. The long-cut regular hindsaddle requires no further trimming.

### **341 HINDSADDLE, Long-Cut, Trimmed**

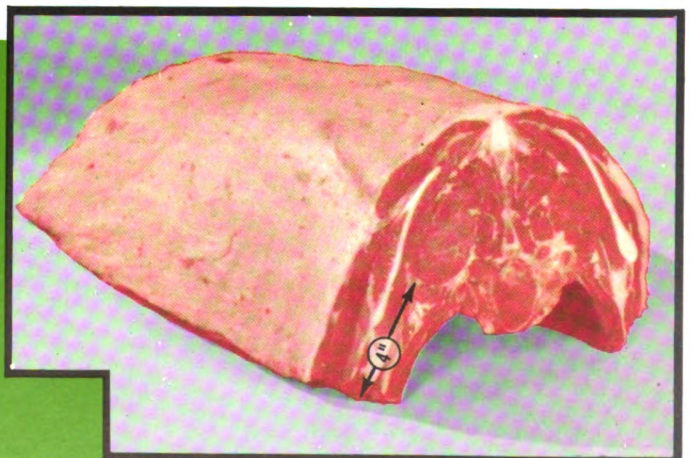
The long-cut, trimmed hindsaddle is the Legs (Double)—Item No. 333—and the Back, Trimmed—Item No. 339—portions of the carcass all in one piece.



**336 LEG, RUMP and SHANK OFF (Single)**

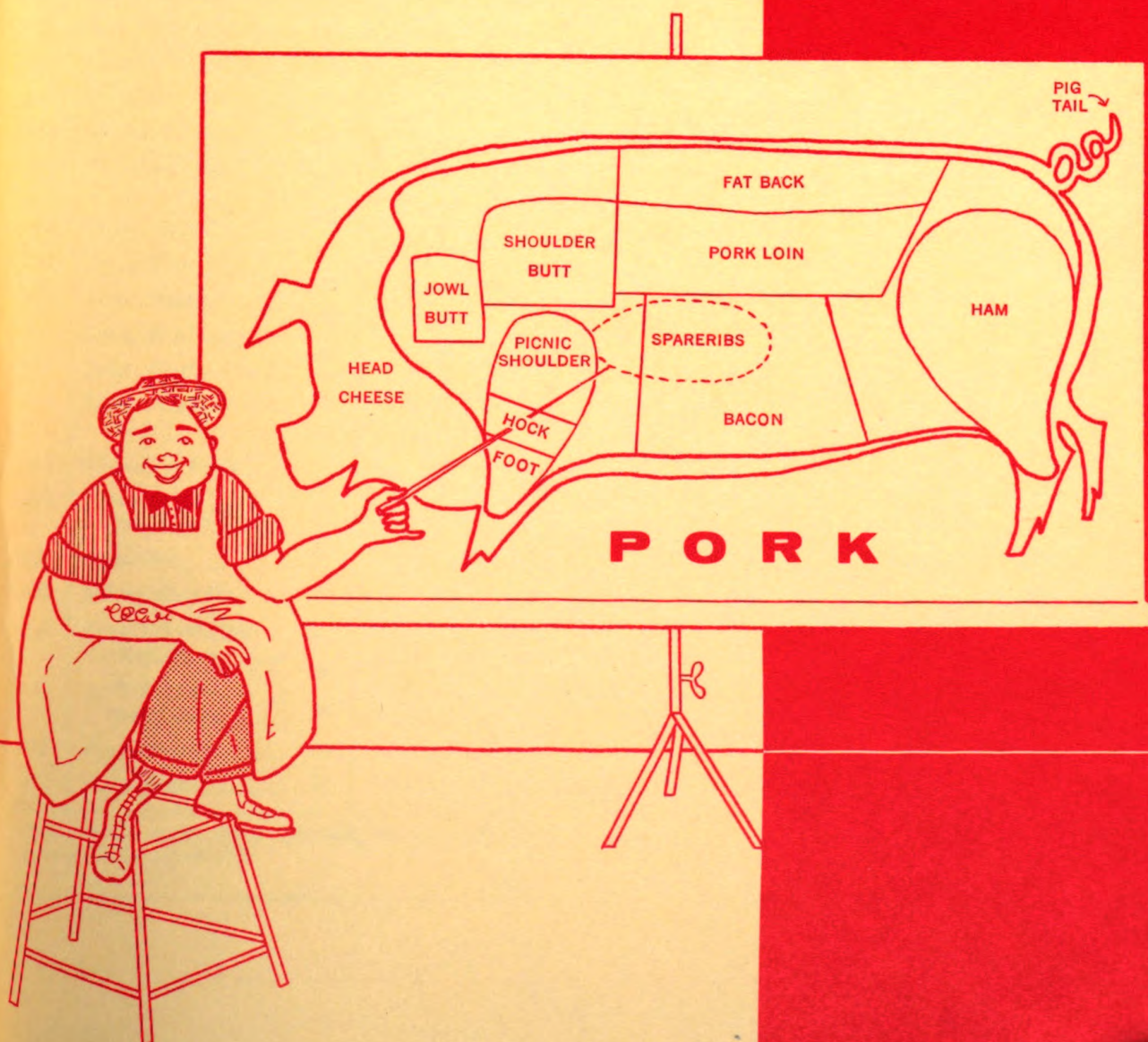


**339 BACK, TRIMMED**





Quality *Pork* is well fed  
and has a soft grayed-pink color  
with white fat.





# PORK INDEX

## PRODUCTS AND WEIGHT RANGE TABLE

AVERAGE WEIGHT RANGE FOR  
CARCASSES AND WHOLESALE AND FABRICATED CUTS

Item No.	Product	Page No.	POUNDS									
			120-164	165-209	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
400	Carcass .....	79	X	X								
401	Ham, <i>Regular</i> .....	79						X	X	X	X	X
402	Ham, <i>Skinless</i> .....	80							X	X	X	X
403	Shoulder, <i>Regular</i> .....	80					X	X	X	X	X	
404	Shoulder, <i>Skinless</i> .....	80					X	X	X	X	X	
405	Shoulder, <i>Picnic</i> .....	80			X	X	X	X				
406	Boston Butt .....	80			X	X	X					
407	Shoulder Butt ( <i>Bnls.</i> ) .....	82			X							
408	Belly, <i>Skin-On</i> .....	82					X	X	X	X		
409	Belly, <i>Skinless</i> .....	82					X	X	X	X		
410	Loin, <i>Regular</i> .....	82					X	X	X	X	X	
411	Loin, <i>Bladeless</i> .....	82					X	X	X	X		
412	Loin, <i>Center-Cut</i> .....	82				X	X	X	X			
413	Loin, ( <i>Completely Bnls.</i> ) .....	84			X	X	X	X				
414	Canadian Back .....	84			X	X	X					
415	Tenderloin, <i>Trimmed*</i> .....	84	$\frac{1}{4}$ to $\frac{1}{2}$ ; $\frac{1}{2}$ to $\frac{3}{4}$ ; $\frac{3}{4}$ to 1 pound									
416	Spareribs .....	84	3 pounds or less; 3 to 5; 5 pounds or more									
417	Hocks, <i>Shoulder</i> .....	84	$\frac{1}{2}$ to 1; 1 to $1\frac{1}{2}$ ; $1\frac{1}{2}$ to $2\frac{1}{2}$ pounds									
418	Pork Trimmings ( <i>90% Lean</i> ) .....	84	AMOUNT AS SPECIFIED									
419	Pork Trimmings ( <i>80% Lean</i> ) .....	84	AMOUNT AS SPECIFIED									
420	Feet ( <i>Front</i> ) .....	84	$\frac{3}{4}$ to $1\frac{1}{2}$ pounds									
421	Neck Bones .....	84	$\frac{3}{4}$ to 1; $1\frac{1}{2}$ to 2 pounds									

\*If the weight range is not specified, commercially packaged tenderloins of mixed weights ranging from  $\frac{1}{4}$  to 1 pound will be acceptable.

All numbers shown on subsequent pages are to be construed as item numbers.

# SPECIFICATIONS

## CARCASS GRADE

### To Be Specified By Purchaser

U. S. No. 1	{	As defined in SRA No. 171—Official United States Standards for Grades of Pork Carcasses
U. S. No. 2		
U. S. No. 3		
Medium		

## WHOLESALE AND FABRICATED CUT SELECTION

### To Be Specified By Purchaser

(Not applicable to spareribs, tenderloins, hocks, feet, and neck bones.)

Pork cuts (hams, shoulders, shoulder picnics, loins and Boston butts) of Selection No. 1 are meaty as a result of a combination of thick muscling and a minimum of intermuscular and external fat. The cuts are thick and plump throughout with at least moderately thick muscling and have not more than a small amount of intermuscular fat. The bones must not be ossified to a degree that cartilage is not in evidence in the sternal, pelvic, spinal, scapular, and rib section of the pork cuts. The split chine bone, spinous processes and, cross-cut sections of bones must be porous and not appreciably brittle or flinty. The color of the bones must be in the range from red to deep pink. The exterior surfaces of the rib bones must show at least some redness. The lean meat must be firm, possess a bright, reasonably uniform color (slight two-toned is permissible) ranging from light pink to light red, a fine smooth texture, with at least a small amount of marbling. Selection No. 1 bellies must be slightly thick and moderately uniform and be moderately long in relation to width. They must indicate a moderately high ratio of lean to fat, a uniform distribution of fat and lean layers and may show a small amount of marbling. The exterior fat on the fresh pork cuts must be firm, white, and reasonably uniform in distribution. The skin must be thin, smooth, and pliable. The pork cuts must be practically free from bruises, broken bones, dislocated or enlarged joints or other malformation, odor or flavor foreign to meat, scores, miscuts, abrasions, hook marks, blemishes, hair roots, or other defects.

## WEIGHT RANGE:

### To Be Specified By Purchaser

(See Weight Range Table)

## STATE OF REFRIGERATION

Fresh Chilled



## DETAILED REQUIREMENTS

### MATERIAL

The pork product items described in these specifications must be derived from sound, well-dressed, split, chilled, packer style carcasses, or from sound, well-trimmed wholesale market and fabricated cuts derived from such carcasses. The pork must show no evidence of freezing, defrosting, freezerburn, mishandling, rancidity, or other detrimental blemish. Pork cuts which have been excessively trimmed in order to make specified weights, or which are salted, cured, cooked or substandard for any reason with these specifications must be excluded. The pork must be in excellent condition to the time of delivery.

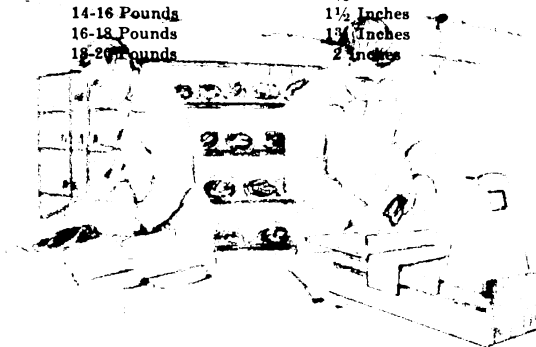
## 400 CARCASS (Split) Packer Style

The carcasses must be dressed "packer style" that is, without heads, plucks (liver, heart, lungs) kidneys, ham facings, and leaf fat, and with practically all lumbar, pelvic, and heart fat and mediastinal tissue usually present in the lower thorax (1st rib and sternum region) closely removed and excluded. The major arteries of the ham essential for arterial pumping and curing must be left intact. The skirt (diaphragm) may be removed, but if not removed, the tendinous or thin membranous portion must be removed down to but not exposing the lean muscular tissue. The jowl must remain intact with each carcass side, except for minor trimming and removal of bloody portions, lymph glands, etc. However, excessively trimmed or mutilated jowls not suitable for standard trimmed jowls or smoked jowl squares must be removed close and reasonably straight and parallel to the body of the shoulder on a line starting behind the "ear dip" which must remain on the jowl, and continuing the cut to the terminus at the breast end so as to remove the entire jowl section. Carcasses with rib or major pleural sections removed or with "stuck" shoulders or other detrimental damage will be excluded. Feet which are detrimentally mutilated must be excluded after suitable sawing, cutting, and removal at the hock or upper knee joint, as applicable. The carcasses must be separated into reasonably uniform sides (approximate carcass halves) by splitting or sawing and cutting lengthwise along the median line through the spinal processes, pelvis and the breast bone (sternum), without any detrimental scoring, fragmentation, or other objectionable damage to bones and flesh. Pork carcasses must be maintained and delivered in the form of matched sides as produced.

## 401 HAM, REGULAR

The regular (skin-on), short shank ham, is produced by separating it from the side of the hog at a point ranging from  $2\frac{1}{4}$  to  $2\frac{3}{4}$  inches anterior to the exposed knob end of the aitchbone. The cut is made at an approximate right angle to a line parallel to the shank bones, with the knife held perpendicular to the outside skin-surface of the side of the hog carcass to avoid undercutting in any direction on the butt end of the ham. Approximately half or more of the shank (but not beyond the stifle joint) must be cut off at approximate right angles to the shank bone and be excluded. The tail bone and the tail must be removed. The pelvic fat (gut fat) and loose fat on the face of the ham must be removed without any appreciable scoring or damage to the muscular portion. The hams must be suitably faced without ragged edges, and with a smooth, well-rounded skin collar on the face side extending not more than  $2\frac{1}{2}$  inches inward from the center of the stifle joint on a line therefrom to the bone on the butt end, and must be properly flanked to remove the lymph glands, fat, and tissue close to the major lean meat of the flank; must be shapely and closely trimmed, being well-rounded at the cushion and butt end. The exterior fat thickness of the trimmed regular hams measured directly under the bone at the edge of the butt must not exceed that indicated in the following schedule:

Weight Range of Regular Ham	Maximum Fat Thickness Selection No. 1
10-12 Pounds	1 Inch
12-14 Pounds	$1\frac{1}{4}$ Inches
14-16 Pounds	$1\frac{1}{2}$ Inches
16-18 Pounds	$1\frac{3}{4}$ Inches
18-20 Pounds	2 Inches



## 402 HAM, SKINNED

The skinned, short shank ham must conform with the requirements specified for a Regular Ham—Item No. 401—except that the ham must be partially skinned, leaving a well-rounded skin-collar not exceeding 15 percent of the distance from the stifle joint to the edge of the butt. The skin must be removed so that the collar line is at a slant of at least 15 to 18 degrees toward the cushion side starting at the flank side leaving the skin collar approximately 1 inch longer on the flank edge. Fat remaining on the skinned surface must be fairly smooth and, except for beveling at the collar and butt ends, reasonably uniform in thickness, not exceeding  $\frac{1}{2}$  inch in depth measured at any point  $1\frac{1}{2}$  inches or more from the edge of the skin collar. The fat must be neatly beveled on the back, so as to approximately meet the lean at the butt end.

## 403 SHOULDER, REGULAR

The regular (skin-collar) shoulder is produced by separation from the hog side by a cut made starting at a point in the armpit that is not more than 1 inch posterior to the elbow joint, but which does not expose the elbow joint, and continuing reasonably straight across the hogside, perpendicular to the outside skin surface. The neck bones, ribs and related cartilages and breast bone, intercostal meat, breast flap, bloody discolorations and loose ends must be closely and smoothly removed and excluded. The shoulder must be well-faced without scoring or undue removal of lean. The foot must be neatly sawed and cut off in or slightly above the upper joint of the knee at right angles to the shank bone, and unless otherwise specified, shoulders with short shanks (not cut beyond the elbow joint) will be acceptable. The jowl (neck portion) must be removed closely to the body of the shoulder on a line approximately parallel to the opposite straight-cut side of the shoulder, starting behind the "ear dip", which must remain on the jowls, and continuing the cut so as to remove the entire jowl section. Overhanging or protruding skin or fat at the butt must be closely removed on a slight bevel approximately meeting the major lean meat edge at the butt to produce a shapely and closely trimmed regular shoulder. The exterior fat thickness of the trimmed regular shoulder must not exceed that indicated in the following schedule.

<i>Weight Range of Regular Shoulders</i>	<i>Maximum Fat Thickness Selection No. 1</i>
8-10 Pounds	1 Inch
10-12 Pounds	$1\frac{1}{4}$ Inches
12-14 Pounds	$1\frac{1}{2}$ Inches
14-16 Pounds	$1\frac{3}{4}$ Inches
16-18 Pounds	2 Inches

## 404 SHOULDER, SKINNED

The skinned shoulder conforms with the requirements specified for a Regular Shoulder—Item No. 403—except that the shoulder must be partially skinned, leaving a well-rounded skin collar at the shank end. The skin collar must not exceed 45 percent of the length of the entire back (skin-side) sur-

face of the shoulder, measured lengthwise from the approximate center at the edge of the butt to the extreme outer tip of the shank end when removed at or near the upper knee joint, or for shoulders in which the foot is cut shorter, not more than 25 percent of the length measured centrally along the back of the shoulder, on a straight line starting at the juncture of the elbow joint to the edge at the butt end. The skin must be removed so that the collar line is at a slant of at least 15 to 18 degrees starting at the elbow side. Fat remaining on the skinned surface as in Item No. 402. At least traces of false lean shall be in evidence on the back (skinned-side) surface of the shoulder. The fat must be neatly beveled to approximately meet the lean meat at the butt and sides.

## 405 SHOULDER PICNIC

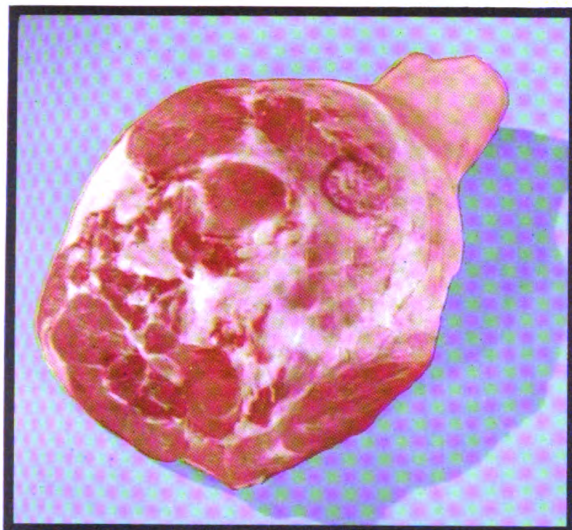
The regular (skin-on) shoulder picnic is that portion of the standard cut Regular Shoulder—Item No. 403—remaining after the removal of the clear plate and the Boston butt. The shoulder picnic is separated from the Boston butt and clear plate by a cut which is reasonably straight and perpendicular to the outside skin surface (not slanted or undercut) and approximately parallel to the breast side of the shoulder, leaving all the major shoulder bone (humerus) and not less than 1 nor more than 2 inches of the blade bone (scapula) in the shoulder picnic. The foot must be neatly sawed and cut off in or slightly above the upper joint of the knee at right angles to the shank bone and, unless otherwise specified, shoulder picnics with short shanks (not cut beyond the elbow joint) will be acceptable. The shoulder picnic must be well faced, including removal of the "lip" and breast flap, and must be well rounded with the skin and fat beveled at least the equivalent of the thickness of the fat at the butt end to produce a shapely and closely trimmed shoulder picnic. The exterior fat thickness at the butt end of the trimmed shoulder picnic, must not exceed that indicated in the following schedule:

<i>Weight Range of Shoulder Picnics</i>	<i>Maximum Fat Thickness Selection No. 1</i>
4- 6 Pounds	$\frac{3}{4}$ Inch
6- 8 Pounds	$\frac{7}{8}$ Inch
8-10 Pounds	1 Inch
10-12 Pounds	$1\frac{1}{4}$ Inches

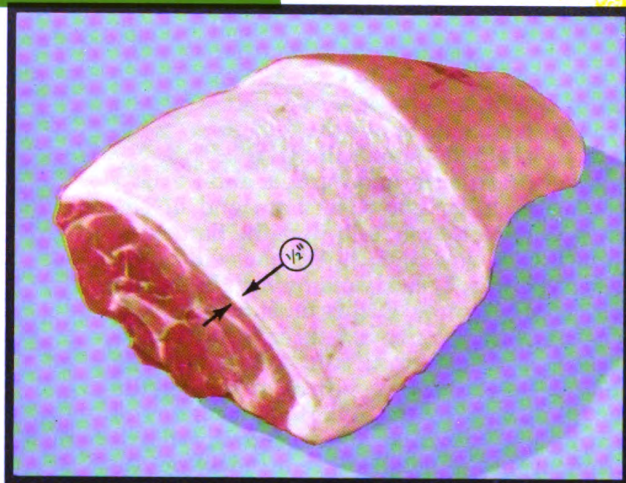
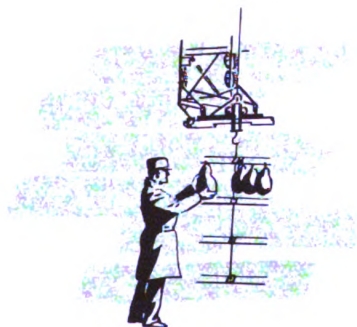
## 406 BOSTON BUTT

The Boston butt is that portion of the standard cut regular or skinned shoulder remaining after the removal of the Shoulder Picnic—Item No. 404—and the clear plate. Bloody portions and loose ends must be closely and smoothly removed without deep scoring or mutilation of the flesh. The major portion of the blade bone must remain intact in the butt. The skin and underlying fat in excess of  $\frac{1}{4}$  inch thickness over the main body of the butt must be smoothly and uniformly removed to fully expose the false lean or "seam fat" on the back or skin side, and the fat must be neatly beveled.

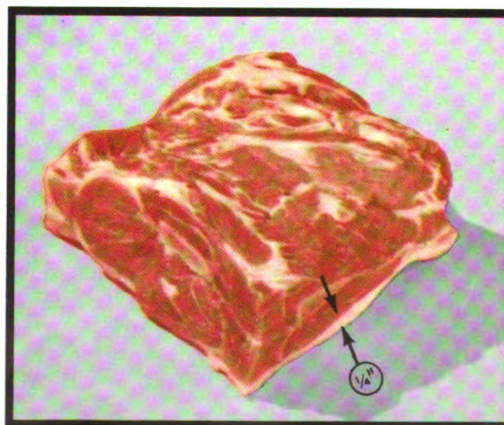
# PORK



**402 HAM, SKINNED**



**404 SHOULDER, SKINNED**



**406 Original from BUTT**

CORNELL UNIVERSITY

## **407 SHOULDER BUTT, Boneless**

The boneless shoulder butt is the fleshy, lean portion of the Boston Butt—Item No. 406—lying adjacent to and removed intact from the flat (interior) side of the blade bone. The boneless butt must be closely trimmed by removing loose flesh, ragged edges, and surface fat in excess of  $\frac{1}{4}$  inch in thickness.

## **408 BELLY Skin-On**

The skin-on belly is that portion of the pork side middle after removal of the loin, fat back, and the spareribs. The belly must be boneless and the major cartilages of the sternum and the ribs must be closely and smoothly removed without deep scoring. Any remaining embedded tips of the cartilages must be approximately level with, or slightly lower than, the surface lean and the longest diameter of any exposed cartilage must not exceed  $\frac{3}{8}$  inch. Practically all leaf fat and other abdominal surface fat of similar character must be removed. The belly must be separated from the fat back on a straight line not more than  $\frac{3}{4}$  inch beyond the outermost curvature of the scribe line, and the inside surface area on the fat back side above the scribe line must not be unduly scalped (snowballed). The sides of the belly must be straight and parallel and at right angles to the shoulder end. The ham end of the belly may be cut on an angle so that the flank side is about one inch longer than the fat back side. Any enlarged soft, porous, or seedy mammary tissue and the pizzle recess of Barrow Bellies must be removed. No lean meat may be removed except that necessary in appropriate squaring and trimming. The belly must be free from flesh scores or scribe cuts exceeding  $\frac{1}{4}$  inch in depth. Bellies showing any of the following objectionable characteristics detrimentally affecting the finished product will not be acceptable, namely: rough or thick skin, poor workmanship, such as deep ribbing or scribing, severe or excessive trimming to make specified weights, undue removal of lean meat, or any detrimental blemish, damage, or condition adversely affecting the end product.

## **409 BELLY, Skinless**

The skinless belly is the same as Item No. 408 except that it must be made completely skinless. The skinless bellies must have the skin completely removed without gouging the surface.

## **410 LOIN, REGULAR**

The regular (blade in) pork loin cut from a standard hog side after the removal of the standard cut

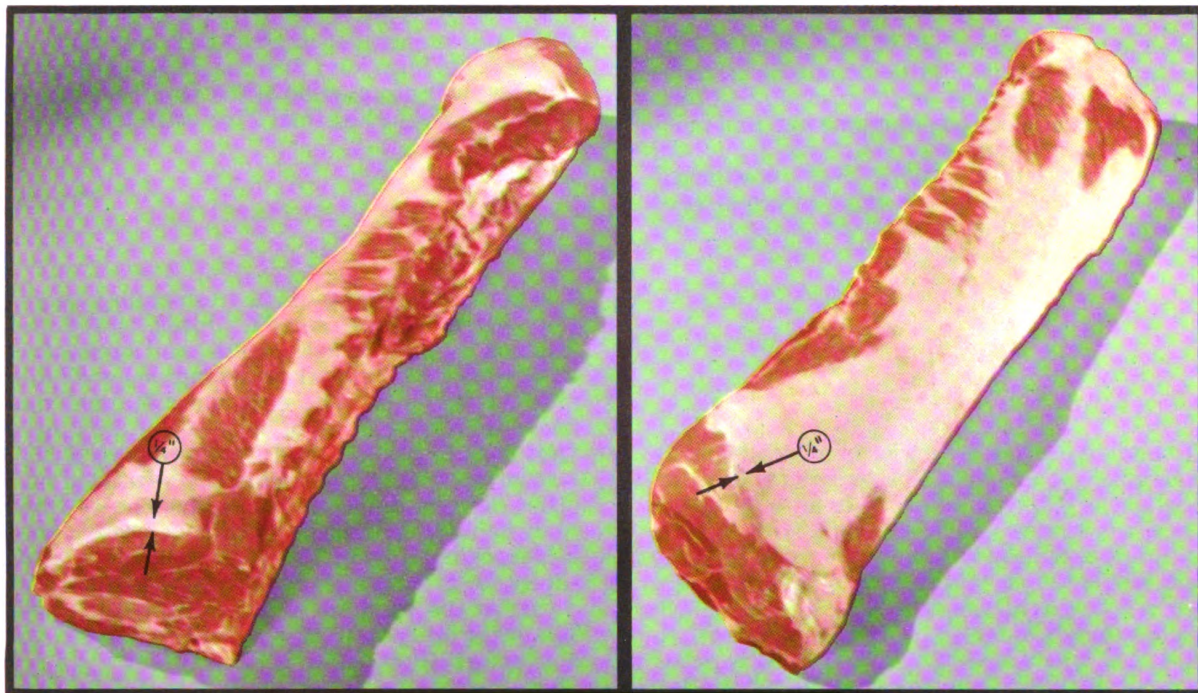
shoulder, ham, belly, and back fat, thus leaving the customary blade bone portion with its overlying flesh, 11 or more ribs, 7 lumbar vertebrae and at least 3 sacral vertebrae in the loin. The line of separation of the loin from the belly must be fairly straight and reasonably parallel with the major loin muscles. It must extend from a point on the first rib of the loin which is not more than  $1\frac{3}{4}$  inches from the junction of the foremost rib and the foremost thoracic vertebra to a point on the ham end which is immediately adjacent to the major tenderloin muscle, which must remain practically intact in the loin. The fleshy side of the loin must be fairly smooth, with a well-arched, convex surface extending from a point close to the cut tip ends of the ribs to a point fairly close to the outer extremities of the thoracic vertebrae (feather bone tips). This smoothness and contour must continue over the rest of the loin in a plane which is reasonably parallel with the major muscles of the loin. The outside muscle (false lean) over the blade must be exposed lengthwise with the loin for a distance of 4 or more inches. The fat on the loin must not exceed  $\frac{1}{4}$  inch in thickness over the major loin muscle. The fat at the ham end over the sacral region must be beveled to meet the lean. There must be no appreciable removal of the lean from the major loin muscles. Except for a thicker shoulder end, the contour (width and thickness) of the loin must be fairly uniform and symmetrical. Lumbar and pelvic fat over  $\frac{1}{4}$  inch in thickness, and bloody portions (usually at the shoulder end) must be closely removed and excluded. The skirt (diaphragm) and hanging tender may be removed from Selection No. 2 loins, but if not removed, the tendinous or thin membranous portions must be removed fairly close to but without exposing the lean muscular tissue. The diaphragm and hanging tender must be removed from Selection No. 1 loins. Loins with damaged ribs, broken, severely fragmented or poorly split back bones, or with other detrimental damage must be excluded.

## **411 LOIN (Bladeless)**

The bladeless loin is that portion of the Loin, Regular—Item No. 410—remaining after the removal of the blade bone and related cartilage and the overlying flesh.

## **412 LOIN (Center-Cut)**

The center-cut loin is that portion of the Loin, Regular—Item No. 410—remaining after the shoulder end cut immediately posterior to the blade bone cartilage, and the loin end cut immediately anterior to the hip pelvic bone, have been removed and excluded.



**410 LOIN, REGULAR**



**411 LOIN (Bladeless)**



**412 LOIN (Center-Cut)**

## **413 LOIN (COMPLETELY BONELESS)**

The completely boneless loin is that portion of the Loin, Regular—Item No. 410—remaining after the removal of the tenderloin and accompanying lumbar fat and tissue, skirt (diaphragm) hanging tender, all bones (including the ribs, blade bone, and related cartilage and overlying flesh), cartilages, lumbar vertebrae, butt bones, and intercostal meat (rib fingers). Frayed and semi-loose pieces of flesh must be removed and excluded.

## **414 CANADIAN BACK**

The Canadian back is the major loin muscle of the Loin, Regular—Item No. 410—remaining after the removal of the loin end immediately anterior to the hip bone, the tenderloin and accompanying lumbar fat and tissue, the skirt (diaphragm), the hanging tender, all bones (including the blade bone and related cartilage), all muscles lying above the eye muscle at the shoulder end, intercostal meat (rib fingers), and layers of thin meat (whether exposed or covered with fat) lying over the major loin muscle. The boneless major loin muscle must be closely trimmed and cut fairly square at both ends; the belly strip, frayed and semi-loose pieces of flesh, and fat in excess of  $\frac{1}{4}$  inch thickness on any exposed surface must be closely removed and excluded from the major loin muscle strip.

## **415 TENDERLOIN (Trimmed)**

The trimmed tenderloin is the entire tenderloin muscle without the closely attached side strip muscle, as it is removed intact from the Loin, Regular—Item No. 410. The tenderloin must be closely trimmed and practically free from lumbar, leaf, and any other fat which exceeds  $\frac{1}{8}$  inch in thickness or any exposed surface. Glandular or bloody tissue and loose or frayed ends must be closely removed and excluded.

## **416 SPARERIBS**

Spareribs are the entire intact rib section as removed by neatly "ribbing" the belly portion of the pork carcass mid-section extending from the scribe line at the fat back side of the belly, to and including portions of the rib cartilages, with or without a portion of the split breast bone, and with or without the skirt (diaphragm) remaining.

## **417 HOCKS (Shoulder)**

Shoulder hocks are produced in making short shank shoulders or shoulder picnics. They must be cut in or above the knee joint towards the elbow and must include the fleshy portion of the shank as produced. They may not be less than 2 inches in length.

## **418 PORK TRIMMINGS 90% lean**

The pork trimmings must be fresh-chilled (not frozen, defrosted, or cured). Jowls, diaphragms, tongues, gullets, hearts, organs, and products not customarily used in pork trimmings of good quality must be excluded. The pork must be moderately firm (not oily or soft), of bright color, fine texture (not dark or coarse), and free from odor or flavor foreign to meat, discoloration, deterioration, or other detrimental damage. It must be as free as practicable from tendons, cartilages, seedy parts of bellies, skin, hair roots, bruises, blood clots, glands, except for those lymph glands which normally form a part of the trimmings, and extraneous material. The total fat content of the pork trimmings must not exceed 10 percent.

## **419 PORK TRIMMINGS 80% lean**

The pork trimmings 80 percent lean is the same as Item No. 418 except that the total trimmable fat content must not exceed 20 percent.

## **420 FEET (Front)**

Front feet are removed from the shoulder at least slightly above the knee joint. The feet must be properly scalded and cleaned and shall be free from scurf, hair and practically free of hair roots. The nails must be removed. Extra large coarse feet are not acceptable.

## **421 NECK BONES**

The neck bones are cut in the conventional manner. A few irregularly split neck bones are permissible in any delivery lot. The bulk, however, must consist of those showing major portions of most of the cervical vertebrae with or without portions of the occipital bone and not less than one nor more than three thoracic vertebrae and adjoining ribs, with or without portions of adjacent sternbrae or spinous extensions. The product must carry the typical amount of edible flesh (no undue trimming of lean) as customarily produced from practicable cutting and or trimming.







